A Taste of the Pajaro Valley

SECOND EDITION

Soroptimist International of Watsonville

~86 years of service~

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SOROPTIMIST

Best for Women

A Taste

Of the

PAJARO VALLEY

Second Edition

Soroptimist International of Watsonville

Chartered – November 3, 1928

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"Soroptimist improves the lives of women and girls through programs leading to social and economic empowerment."

Cover was a collaboration of photography

by Karen Skillicorn and design by Christine Palmtag

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Come for Cocktails
Stay for Dinner

The Pajaro Valley

Watsonville, California is located in the beautiful Pajaro Valley in the heart of scenic Monterey Bay Sanctuary between Santa Cruz and Monterey. There are nearly 300 varieties of fish and shellfish native to our coastline and California ranks among the top five states in seafood production. Our shoreline offers surfing beaches and scenic lookouts offering many glimpses of a large variety of whales and dolphins. A few miles further is the artichoke center of the world, Castroville which then leads us to the salad bowl of the nation, the Salinas Valley. The Pajaro Valley is known not only for its rich soil but also for its rich history, diversity and tradition. The natural wetlands offer some of the finest bird habitats in the U.S. and minutes from beaches and beautiful redwood forests.

A number of national companies are headquartered in Watsonville including Granite Construction Company, Graniterock, S. Martinelli & Company and West Marine Products. We are also home to AnnieGlass, Driscoll Strawberries, Gizdich Ranch, the California Strawberry Commission and many more renowned companies.

More than 60 crops are grown in the Pajaro Valley including strawberries, raspberries, lettuce, apples and cut flowers. Watsonville is the country's largest producer of fresh strawberries. Cooking with the freshest ingredients, Soroptimists are well known for their hospitality and good food. The cookbook's collection of recipes includes traditional recipes that range from simple to complex. There are recipes that have been handed down from generation to generation, as well as "family favorites" and "New California cuisine."

Soroptimist International, founded in 1921 in Oakland, California, has grown to be the largest classified women's organization in the world. There are more than 3,000 clubs with 80,000 members in over 130 countries.

Soroptimist International of Watsonville was chartered in November, 1928 and is celebrating 86 years of service to the community. Watsonville Soroptimists reflect a variety of diverse cultures, including Japanese, Croatian, Latino, and Portuguese whose culinary talents reflect the richness of our valley's agriculture.

Come for cocktails and stay for dinner with Soroptimists and friends. We have shared our best for you to enjoy. Proceeds from our cookbook help fund scholarships and community service projects.

PAST PRESIDENTS

Pearl McFarlane*	1928-30	Catherine Glenn*	1964-65
Pearl McBride*	1931	Ruby Morgan*	1965-66
Vivian Bartlett*	1932	Mary Lee Lambert*	1966-67
Leona Goodrich*	1933	Ida Lomazzi	1967-68
Anne Atkinson*	1934	Gwen Carroll*	1968-69
Dorothy Bobby Hart*	1935	Virginia Varni	1969-70
Elinor Covell*	1936	Georgia Davis*	1970-71
Daisy Oliverius*	1937	Estelle Unruh	1971-72
Anita Mehl*	1938	Betty Oliverius*	1972-73
Winona Sans*	1939	Christel Kurtz	1973-74
Lorraine Scott*	1940	Wilma Lease*	1974-75
Lily Filiatrault*	1941	Helen Hoffman	1975-76
Flo Patterson*	1942	Maxine Clem*	1976-77
Catherine Patrick*	1943-44	Marlene Schwenne	1977-78
Minnie Mae Johnson*	1944-45	Patricia Farnworth	1978-79
Pearl A. Mundhenk*	1945-46	Barbara Oliver	1979-80
Gerri Haden*	1946-47	Mary Rodriguez	1980-81
Virginia Willis*	1947-48	Sue Bloom	1981-82
Adene Anderson*	1948-49	Pat Donohue	1982-83
Betty Gebhart*	1949-50	Pat Wiley*	1983-84
Rovella Harris*	1950-51	Karen Flores	1984-85
Cressie S. Digby*	1951-52	Dorothy Wilkerson	1985-86
Velma Henrichsen*	1952-53	Lorraine Beall	1986-87
Naomi Carlyon*	1953-54	Betty Rather	1987-88
Eva Stokes*	1954-55	Laura Sahlberg	1988-89
Leona Capurro*	1955-56	Jeanne Lynch	1989-90
Idazell Colton*	1956-57	Sally Anderson	1990-91
Joanne Bartlett*	1957-58	Doreen Sparks*	1991-93
Dorothy Nisonger*	1958-59	Marguerite Bloom	1993-94
Lucille Ferguson*	1959-60	Kathy Minier	1994-95
Ruth Pinkerton*	1960-61	Mabel Cole	1995-96
Kathryn Johnson*	1961-62	Jo Ann Vear	1996-97
Ann Soldo*	1962-63	Florence Jansen	1997-99
Lillian Hansen	1963-64	Kathy Franke	1999-2000

Linda Clark	2000-01
Patricia McQuade	2001-02
Bernice Palmtag	2002-03
Deborah Barrow	2003-04
Betty Bobeda	2004-05
Nancy Bilicich	2005-06
Angie Muhlenhaupt	2006-07
Luann Lauesen	2007-08
Myrna Medina	2008-09
Virgie Neighbors	2009-10
Bridget Smith	2010-11
Jan King	2011-13
Dana Bolotin	2013-14

*Deceased

Soroptimist International of Watsonville is proud that some of our members have gone on to serve in the Sierra Pacific Region and Soroptimist International of the Americas.

Linda Clark – District One Director

Angie Muhlenhaupt – District One Director

Jo Ann Vear – District One Director, Region Treasurer, Region Governor

Pat Donohue – District One Director, Region Governor, President of Soroptimist International of the Americas

SOROPTIMIST INTERNATIONAL OF WATSONVILLE
CHARTER MEMBERS-November 3, 1928

Jane Anderson	Watsonville Hospital	Special Nurse
Edna Arano	Ames Hotel	Hotel
Marie Babcock	Babcock's Delicatessen	Delicatessen
Vivian Bartlett	9 Wall Street	Insurance
Ethel Baxter	People's Finance & Thrift	Financing
Anna Buckhart	Buckhart's	Confectionery
Bernice Carrol	Pajaronian	Assoc. Publisher
Carrie Clausen	Carrie Clausen's	Millinery
Grace Dobbins	Dobbins' Store	Crockery
Lorraine Douglas	Lettunich Building	Dental Technician
Betty Forbes	19 West Lake Avenue	Art Shop
Rose Hanjes	Elkhorn Dairy	Dairy Products
Mary Harper	Mary's Beauty Parlor	Beauty Parlor
Lida Hayward	Watsonville Lumber Co.	Lumber
Helen Higgins	Charles Ford Company	Exec. Secretary
Pearl Holbrook	Cinderella Shoppe	Ready to Wear
Laura Jefsen	Jefsen Apartments	Apartment
Dr. Viola Leonard	Pajaro Valley Bank Bldg.	Chiropractor
Pearl MacFarlane	Buena Vista Heights	Piano Teacher
Eva Rowe	San Juan Road	Farmerette
Cecil Russel	D. F. Maher, Attorney	Legal Secretary
Lorraine Scott	Pajaronian	Publisher
Mattie Powell Scott	Merchants Association	Comm. Secretary
Edith Stanovich	Central Electric	Electric Supplies
Jennie Thompson	Christian Church	Education Director
Tina Traller	Traller's Furniture	Furniture
Ann Villemur		
Ruth Walker	Leask's	Yardage

Soon to follow were:

Anna Atkinson	Adrienne Hall - 1930
Jennie Menasco - 1934	Pearl Anita Mundhenk
Anita Mehl - 1929	Daisy Oliverius - 1930

MEASUREMENTS & EQUIVALENTS

Measurements

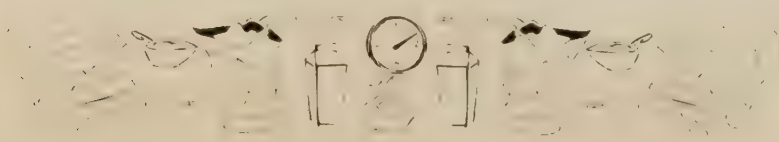
t.	T.	oz.	c.	lb.	pt.	qt.	gal.
3	1	1/2					
4	1-1/3	2/3					
6	2	1					
12	4	2	1/4				
24	8	4	1/2	1/4	1/4		
36	12	6	3/4	3/8	3/8		
48	16	8	1	1/2	1/2	1/4	
96	32	16	2	1	1	1/2	
192	64	32	4	2	2	1	1/4
384	128	64	8	4	4	2	1/2
768	256	128	16	8	8	4	1

Equivalents

Food	Quantity	Equivalent
Apple	1 med.	1 c.
Banana	1 med.	1/3 c.
Butter	1 lb.	2 c. or 4 sticks
Cheese American, shredded	1 lb.	4 c.
Crackers, Saltines	28 whole	1 c. crumbs
Graham crackers	14 squares	1 c. crumbs
Eggs	4 to 5 whole	1 c.
Whites	8 to 10	1 c.
Yolks	10 to 12	1 c.
Flour, White, sifted	1 lb.	4 c.
White, unsifted	1 lb.	3-3/4 c.
Lemon	1 med.	3 T. juice
Nuts, chopped	1/4 lb.	1 c.
Onion	1 med.	1/2 c.
Orange	1 orange	1/3 c. juice
Sugar, Granulated	1 lb.	2 c.
Brown, packed	1 lb.	2-1/4 c.
Powdered, unsifted	1 lb.	3-1/2 c.
Wafers	22 whole	1 c. crumbs

COMMON COOKING SUBSTITUTIONS

Active dry yeast	1 pkg.	=	1 cake compressed yeast
Baking powder	1 t.	=	1/4 t. baking soda + 1/2 t. cream of tartar
Barbecue sauce	1 c.	=	1 c. ketchup + 2 t. Worcestershire sauce
Broth, beef	1 c.	=	1 t. beef bouillon granules or 1 beef bouillon cube + 1 c. hot water
Broth, chicken	1 c.	=	1 t. chicken bouillon granules or 1 chicken bouillon cube + 1 c. hot water
Buttermilk or sour milk	1 c.	=	1 T. lemon juice or vinegar + regular milk to make 1 c. (let stand 5 min.)
Chocolate, unsweetened	1 sq.	=	3 T. unsweetened cocoa powder + 1 T. butter or vegetable oil
Cornstarch, as thickener	1 T.	=	2 T. all-purpose flour
Cream, light	1 c.	=	1 c. half-and-half
Dates, whole	1 lb.	=	1-1/2 c. pitted and cut
Flour, cake	1 c.	=	1 c. all-purpose flour minus 2 T.
Garlic	1 clove	=	1/8 t. instant minced garlic or garlic powder
Herbs, fresh	1 T.	=	1 t. dried crushed
Honey	1 c.	=	1-1/4 c. sugar + 1 c. liquid
Italian herb seasoning	1 t.	=	1/2 t. dried oregano + 1/4 t. each dried basil and thyme
Ketchup	1 c.	=	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
Marshmallows	10 miniature	=	1 lg. marshmallow
Milk, skim	1 c.	=	1/3 c. nonfat dry milk powder + water to make 1 c.
Milk, sweet	1 c.	=	1 c. sour milk or buttermilk + 1/2 t. baking soda
Milk, whole	1 c.	=	1/2 c. evaporated milk + 1/2 c. water
Mushrooms, sliced, cooked	1/2 lb.	=	6 oz. jar drained
Mustard, prepared	1 T.	=	1 t. dry mustard
Onion, raw, chopped	1/3 c.	=	2 T. instant minced onion
Parmesan cheese, grated	1/4 c.	=	1/4 c. grated Romano cheese
Pumpkin pie spice	2-1/2 t.	=	1-1/2 t. ground cinnamon + 1/2 t. each ground nutmeg and ginger + dash ground cloves
Sherry, dry	1 T.	=	1 T. dry vermouth
Sour cream for dips	2 c.	=	1 c. plain yogurt + 1 c. mayonnaise
Sugar, brown	1/2 c.	=	2 T. molasses in 1/2 c. granulated sugar
Sugar, powdered	1 c.	=	1 c. granulated sugar + 1 t. cornstarch
Tartar sauce	3/4 c.	=	1/2 c. mayonnaise + 1/4 pickle relish
Veal cutlets, 1/4" thick	1 lb.	=	1 lb. boneless chicken breasts, flattened



TERMS USED IN RECIPES

BAKE – To cook covered or uncovered in an oven or oven-type appliance. For meats cooked uncovered, it's called roasting.

BASTE – To moisten food during cooking with pan drippings or special sauce to add flavor and prevent drying.

BEAT – To make mixture smooth by adding air with a brisk whipping or stirring motion using spoon or electric mixer.

BLANCH – Cooking a food very briefly and partially in boiling water or hot fat; generally used to assist preparation as part of a combination cooking method, to remove undesirable flavors or to prepare a food for freezing.

BLEND – To thoroughly mix two or more ingredients until smooth and uniform.

BRAISE – To cook slowly with a small amount of liquid in tightly covered pan on top of range or in oven.

BROIL – To cook by direct heat, usually in broiler or over coals.

CANDIED – To cook in sugar or syrup when applied to sweet potatoes and carrots. For fruit or fruit peel, to cook in heavy syrup until transparent and well coated.

CHOP – To cut in pieces about the size of peas with knife, chopper, or blender.

CREAM – To beat with spoon or electric mixer until mixture is soft and smooth. When applied to blending shortening and sugar, mixture is beaten until light and fluffy.

CUT IN – To mix shortening with dry ingredients using pastry blender or knives.

DICE – To cut food into small cubes of uniform size and shape.

FOLD – To incorporate light, airy ingredients into heavier ingredients by gently moving them from the bottom up over the top in a circular motion.

GLAZE – A mixture applied to food which hardens or becomes firm and adds flavor and a glossy appearance.

GRATE – To rub on a grater that separates the food into very fine particles.

JULIENNE - Foods cut into a matchstick shape of approximately 1/8x1/8x1/2 inch.

MARINATE – To allow food to stand in a liquid to tenderize or to add flavor.

MINCE – To cut or finely chop food into very small pieces.

POACH – To cook in hot liquid, being careful that food holds its shape while cooking.

ROAST – To cook uncovered without water added, usually in an oven.

SAUTÉ– To brown or cook in a small amount of hot shortening.

SCALD – To bring to a temperature just below the boiling point where tiny bubbles form at the edge of the pan.

SCALLOP – To bake food, usually in a casserole, with sauce or other liquid. Crumbs are often sprinkled atop.

SIMMER – Maintaining the temperature of a liquid just below the boiling point.

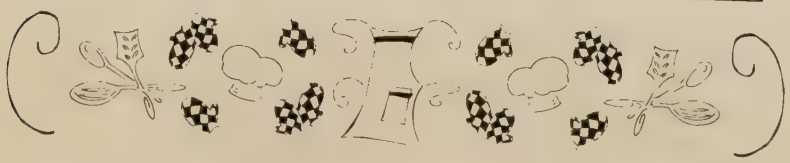
STEAM – To cook in steam with or without pressure. A small amount of boiling water is used, more water being added during steaming process if necessary.

TRUSS – To secure fowl or other meat with skewers to hold its shape during cooking.

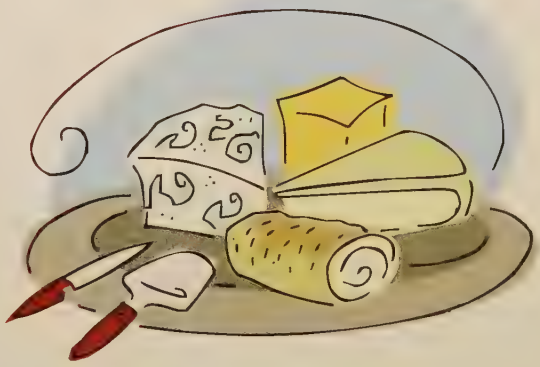
WHIP – To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.

FAVORITE RECIPES
FROM MY COOKBOOK

Recipe Name	Page Number



Cocktail Time



APPETIZERS

ARTICHOKE NIBBLES

2 T. olive oil
2 T. Italian salad dressing (Wishbone)
1/2 sm. yellow onion, diced
1 to 2 garlic cloves, minced
1 can artichoke hearts, drained and diced (not marinated)
2 T. parsley, fresh and minced
4 eggs
1/4 t. salt
1/8 t. pepper
1/8 t. oregano
1/8 t. Tabasco
1/4 c. dried Italian bread crumbs
1 c. Mozzarella cheese, grated
1 c. Cheddar cheese, grated
Sunflower seeds (optional)

In a medium sauté pan, over medium low heat, lightly sauté in olive oil and salad dressing mixture the onion, garlic, artichoke and parsley. In large mixing bowl, whisk together the eggs, salt, pepper, oregano, Tabasco and bread crumbs. Add the artichoke mix and stir in cheeses. Pour into prepared (Pam sprayed) 8x8 inch Pyrex dish. Top with a sprinkling of sunflower seeds, if desired. Bake in preheated 350° oven for 25 minutes. Cut into 1-1/2 inch squares. Serve warm or cold.

ARTICHOKE AND CRAWFISH DIP

4 c. chopped artichoke hearts, from a can
2 T. minced garlic
1 lb. crawfish meat, squeezed and chopped
2 c. mayonnaise
3 T. lemon juice
1 c. chopped red onion
2 T. green Tabasco
8 oz. grated Parmesan
8 oz. grated Cheddar
1 c. chopped parsley

Mix all together except cheeses and parsley. Then place cheeses on top. Bake at 400° until golden brown. Or brown cheese under broiler and then microwave when ready to use. Serve with bread or chips. Garnish with parsley and a whole crawfish.

Peggy Youmans

BLACK EYED PEA DIP

1 can Trappey's black eyed peas with jalapeños
1 can chili (without beans)
1 minced onion
1 lb. Velveeta cheese, cubed
1 t. Tabasco sauce

Drain peas and mix with remaining ingredients. Bake 350° oven about 30 minutes. Stir once or twice. Serve hot with corn chips. Enjoy!

Note: If you cannot find Trappey's black eyed peas with jalapeños, plain will do. Just add a can of Ortega chopped jalapeños. Tastes just as good.

JoAnn Vear

AVOCADO CRAB PUFFS

1 frozen puff pastry sheet, thawed (9-1/2x9-1/2" from 17 oz. pkg.)
1 beaten egg
3 t. sesame seed
3 oz. pkg. cream cheese, softened
1 ripe avocado, peeled, seeded
1 T. lime juice
1/2 t. salt
4 oz. cooked crabmeat
24 cocktail picks

Heat oven to 375°. Lightly grease cookie sheet. Place puff pastry sheet on greased cookie sheet. Brush with egg; sprinkle with sesame seed. Cut lengthwise into thirds then crosswise into eighths; forming 24 rectangles; separate slightly. Bake at 375° for 18 to 22 minutes or until puffed and light golden brown. Cool completely. In small bowl, combine cream cheese, avocado, lime juice and salt; blend well. Split each pastry rectangle in half horizontally. Spread 1 teaspoon avocado mixture over bottom half of each pastry rectangle; top each with 1 crab piece and top half of pastry. Secure with cocktail pick. Cover; refrigerate 1 hour before serving. Makes 24 appetizers.

Kathy Taylor

BLT BITES

16 to 20 cherry tomatoes
1/2 c. mayonnaise
2 T. grated Parmesan cheese
1 lb. sliced bacon, cooked and crumbled
1/3 c. chopped green onion
2 T. snipped parsley

Cut a thin slice off top of each tomato. Scoop out and discard pulp. Invert the tomatoes on a paper towel to drain. In a small bowl, combine the remaining ingredients. Spoon into tomatoes. Refrigerate for several hours. Serves 16 to 20.

Georgeann Menasco

BLT DIP

3/4 c. mayonnaise
1 c. sour cream
1/2 c. bacon bites
1/2 c. sun dried tomatoes
Salt and pepper

Mix together. Refrigerate. Use firm head of iceberg lettuce as bowl for dip. Serve with Melba toast rounds or pita bread chips made by cutting slices of pita bread and roasting them in the oven.

CEREAL HOLIDAY MIX

3 cubes butter
2 t. Worchester
1 T. smoked hickory salt
1/2 t. garlic powder
4 c. wheat chex
4 c. corn chex
4 c. cheerios
1 sm. box cheese crackers
1 sm. bag pretzels
16 oz. jar peanuts
1 can mixed nuts

Melt butter, Worchester, salt and garlic powder. Put all ingredients in roaster pan. Pour melted sauce over. Stir gently. Bake at 250° for 1 hour stirring every 15 minutes.

CHEESE BALL

8 oz. cream cheese, softened
1/2 c. Monterey Jack, grated
1/4 c. scallions, sliced thinly
Salt and pepper to taste
1/2 c. chutney
1/2 c. Colby or Cheddar, grated
Garlic powder to taste

Mix all together to form 1 or 2 cheese balls. Roll in cheese or finely chopped nuts or parsley.

Sue Bloom

CHEESE FONDUE

2 c. bread crumbs
2 c. scalded milk
2 T. butter
3 c. grated Tillamook cheese
1 t. salt
Dash cayenne
6 beaten egg yolks
6 beaten egg whites

Soak bread crumbs in milk in double boiler. Add butter, cheese and seasonings. Heat until melted. Add egg yolks, fold in whites of egg. Pour in greased baking dish. Bake in slow oven at 325° for 50 minutes. Serves 6.

Note: Babcock's was a local soda fountain, they were also famous for their hand-dipped chocolates and hand-packed ice cream.

Mrs. Art Babcock

CLAM DIGGER

1 (8 oz.) cream cheese, regular
1 T. mayonnaise (optional)
1 (6-1/2 oz.) minced clams (save juice)
A few drops of Worcestershire sauce to taste
2 T. lemon juice
2 T. chopped yellow onion
Salt and pepper to taste

Hand blend cream cheese (and optional mayonnaise) with half juice from clams. Save other half of clam juice and add as needed to lessen thickness. Add few drops of Worcestershire sauce and lemon juice. Mix in clams and chopped onion. Chill before serving. Dip with Wheat Thins, corn chips or vegetables. Serves many.

Lille Salatich Bailey

CHEESY ARTICHOKE CUPS

24 sm. wonton wrappers (approximately 3" squares)
2 (6-1/4 oz.) jars marinated artichoke hearts
1/3 c. sliced ripe pitted olives
1/4 c. freshly grated Parmesan cheese (1 oz.)
1 clove garlic, pressed
1/4 c. mayonnaise

Preheat oven to 350°. Press wonton wrappers into deluxe mini-muffin pan using tart shaper. Drain artichoke hearts, pat artichokes dry with paper towel. Finally chop artichokes. Slice or chop olives. Grate cheese using cheese grater. Chop or grate garlic (may use a garlic press). Combine all chopped ingredients artichokes, olives, cheese, garlic and mayonnaise. Fill prepared muffin cups with artichoke mixture using small scoop (1 scoop per muffin cup). Bake 12 to 14 minutes. Let cool in pan 2 minutes. Carefully remove and serve warm. Makes 24 servings.
Note: Approximately 79 calories and 6 grams of fat per serving.

CHICKEN WINGS

1 can beer
1 clove garlic, chopped
1-3/4 c. brown sugar, packed
1/4 c. soy sauce
1/2 t. ginger (I use fresh)
5 lbs. chicken wings (approximately), fresh or frozen

Marinate over night. Cook in 325° oven for 2 hours. I place wings in a single layer. I also brush wings with extra sauce during baking. Best when served cold.

Vera

CLAM DIP

1 lb. cream cheese
1 can minced clams (1/2 liquid drained)
A few splashes of Worcestershire
1 splash Tabasco
Garlic salt to taste
Garlic powder to taste
Juice of one lemon
Finely chopped Italian parsley (about 1/4 c.)

Mix all ingredients, preferable ahead of serving so it can chill and flavors can blend. Good with both crackers and crudités.

Sharon Gray

COCKTAIL PUFFS

1 c. water
1 cube butter (1/2 c.)
1 c. sifted flour
4 eggs

Bring 1 cup water quickly to a boil. Add 1 cube butter. When melted, stir in 1 cup sifted flour. Continue to stir briskly over moderate heat until the dough gathers into a ball. While dough cools, beat four eggs until very thick; add to cooled dough and blend thoroughly. Drop from a teaspoon onto greased cookie sheet. Bake in hot oven (400°) for about 15 minutes; cool on a rack. Makes about 60 puffs. When thoroughly cool, freeze in plastic containers, or seal in plastic bags.

Note: The method of mixing these puffs is different from that of standard recipes; they stay especially crisp after freezing.

Dyann Morrow

CRABMEAT COCKTAIL DIP

12 oz. cream cheese, softened to room temp
1/2 c. mayonnaise
1/4 to 2/3 c. California dry white wine, to taste
2 cloves garlic or 1/4 t. garlic powder
2 t. to 2 T. mustard, to taste
1-1/2 t. powdered sugar
1 t. onion juice
Dash seasoned salt
1-1/4 lbs. fresh crabmeat
Assorted crackers or toast points

Place cream cheese, mayonnaise and wine in a blender and blend on medium speed for 45 seconds. Add garlic, mustard, sugar, onion juice and salt to blender and blend for additional 45 seconds. Pour blended ingredients into double boiler and heat over simmering water, stirring occasionally. Gently add the crabmeat to double boiler. When all ingredients are heated thoroughly, place in a chafing dish and serve immediately.

Dyann Morrow

CRAB OR SHRIMP MOLD-DIP

1 can cream of mushroom soup
1 pkg. plain gelatin
2 T. water
1 (8 oz.) cream cheese
1 c. celery, chopped
1 c. green onion, chopped
1 c. mayonnaise
1 can crab, drained or shrimp (with tomato soup instead of mushroom soup)

In saucepan, heat soup, gelatin, water and cream cheese until dissolved and creamy. Cool then add remaining ingredients. Put in mold lined with plastic wrap.

Diane Montague

CURRIED CAULIFLOWER FLATBREAD

APPETIZER

1 med. cauliflower, finely chopped
4 T. peanut/grapeseed oil
Salt and ground black pepper
1 T. curry powder
1 c. whole wheat flour
1-1/2 c. coconut milk

Heat oven to 400°. Put cauliflower in a roasting pan, drizzle with oil. Sprinkle with salt and pepper. Toss above ingredients. Bake for 20 minutes. Sprinkle with curry powder. Put flour in bowl, add 1 teaspoon of salt and coconut milk. Wisk to eliminate lumps. Toss roasted cauliflower into mixture. Put remaining oil in ovenproof skillet. Wait a couple minutes. Pour batter into skillet. Bake for 1 hour until browned. Remove from oven. Let rest before cutting. Makes 4 to 8 appetizers.

Wendy K. Hurst

GUACAMOLE

2 ripe med. avocados
1/4 t. crushed garlic
1/2 t. salt
2 to 4 T. chopped canned green chiles
2-1/2 t. lemon juice
2 T. grated onion
1/4 t. pepper

Sieve avocado, or use electric blender. To 1 cup avocado, add remaining ingredients, blending well. Chill. Makes 1-1/4 cups.

Joann Johnson

FIG, GRAPE AND APPLE BACON TART

1 T. olive oil
1 yellow onion, sliced
1 t. dried thyme
1/4 t. salt and pepper
1 sheet puff pastry
8 figs, thinly sliced
14 seedless grapes, halved
6 slices bacon, diced and cooked
Fresh thyme

In a saucepan, heat oil over medium. Add onion, dried thyme, salt, pepper; cook until caramelized (10 to 15 minutes). Preheat oven to 400°. Unfold pastry sheet on floured surface; roll out to 13x9 inch rectangle about 1/8 inch thick. Cut pastry into 2 long, skinny rectangles and transfer to baking sheet. Pinch and fold edges over to create a boarder. Arrange onions on each sheet then cover with figs and grapes. Sprinkle bacon on top. Bake until tarts are puffed and golden (20 minutes). Remove from oven. Garnish with fresh thyme. Cut into 8 pieces. Serves 8.

Wendy K. Hurst

FRUIT DIP

1 pkg. Dream Whip topping mix
2 T. brown sugar
1 T. Curacao, Cointreau or fruit liqueur
Chopped almonds or walnuts
Milk

Mix Dream Whip topping mix with milk as directed on box. Beat until very firm. Add sugar, liqueur and nuts slowly and blend until mixed well. Chill in refrigerator until ready to use. Serve as dip with fresh fruit (especially good with bananas, strawberries, cantaloupe melon, pineapple).
Note: A very easy, refreshing starter for any party!

Jackie Paleologos

GOAT CHEESE AND SUNDRIED TOMATO TORTE

1 (8 oz.) pkg. cream cheese, softened
12 oz. Montrachet goat cheese
1 c. unsalted butter, softened
1 c. basil pesto
1 c. minced sundried tomatoes or 1 (7 oz.) jar oil-packed sundried tomatoes, well drained and minced
Assorted crackers for serving

Line 8x1-1/2 inch round cake pan with a double thickness of dampened cheesecloth, leaving enough extra to fold over the top. In a large mixer bowl, combine cheeses and butter. Beat at medium speed of electric mixer until blended and fluffy. Spoon 1/2 of mixture into pan, smoothing to an even layer; top with 1/2 of the pesto, smoothed evenly. Repeat layers, ending with layer of cheese mix. Top with minced sundried tomatoes. Cover top of pan with plastic wrap, then fold cheesecloth over and refrigerate for at least one hour. To serve, fold back cheesecloth from top but do not remove plastic wrap. Invert torte on plate and remove cheesecloth. Invert torte again and remove plastic wrap.

Wendy K. Hurst

HOT CRAB DIP

1 (8 oz.) cream cheese
1 can crab, drained
1 t. instant minced onion
2 T. cream
Garlic powder

Mix and put into casserole dish. Sprinkle with slivered almonds. Bake at 350° for 15 minutes.

HERB & ROASTED PEPPER CHEESECAKE

3 (8 oz.) pkgs. cream cheese, softened
3/4 c. whole milk Ricotta cheese
1-1/2 t. salt
3/4 t. pepper
3 eggs, lightly beaten
1-1/2 c. roasted sweet red peppers, drained and finely chopped
3/4 c. minced fresh basil
1/3 c. minced fresh chives
3 T. minced fresh thyme
3 T. crumbled cooked bacon
3 garlic cloves, minced
1 T. olive oil
Roasted sweet red pepper strips and additional minced chives (optional)
Baked pita chips

Place a greased 9 inch springform pan on a double thickness of heavy-duty foil (about 18 inch square). Securely wrap foil around pan. Place the cream cheese, Ricotta cheese, salt and pepper in a food processor; cover and process until smooth. Add eggs; pulse just until combined. Add the red peppers, herbs, bacon and garlic; cover and pulse just until blended. Pour filling into prepared pan. Place springform pan in a large baking pan; add 1 inch of boiling water to larger pan. Bake at 350° for 35 to 45 minutes or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack for 10 minutes; loosen edges from pan with a knife. Cool 1 hour longer. Refrigerate overnight. Remove rim from pan. Just before serving, drizzle cheesecake with oil; top with red pepper strips and chives if desired. Serve with pita chips.

Kathryn Copriviza

HERB AND GARLIC CHEESE

2-1/2 qts. whole milk (raw best)
1-1/2 c. Berkeley Farms Bulgarian buttermilk
3 t. Beau Monde seasoning
2 t. Fines Herbes
1/2 t. crushed fennel seed
1/2 t. Lea & Perrins Worcestershire
1/2 t. Trappey's red devil sauce
2 lg. cloves garlic (put through garlic press)

Let milks curdle in turned off warm oven 12 hours. Drain in stainless steel colander lined with several thickness of cheesecloth, (at least 6) for 48 to 72 hours at cool temperature. Remove from cheesecloth to crock and beat in seasonings. Cover crock and age in cool place 24 hours. Use as spread with crackers, as all or part of an omelet filling, etc.

Sharon Gray

HOT ARTICHOKE DIP

1 (8 oz.) pkg. cream cheese
1/2 c. mayonnaise
1/2 c. sour cream
1 (14 oz.) can artichoke (water base)
1 c. shredded Parmesan cheese
5 to 6 cloves chopped garlic

Cream together cream cheese, mayonnaise and sour cream. Chop up artichokes and add to mixture. Add Parmesan cheese and garlic. Mix well; bake uncovered at 350° for 25 minutes. Goes well with baguette.

Mary Rumney

HOT ARTICHOKE DIP IN BREAD

1 round French bread
8 oz. shredded sharp Cheddar
2 lg. jars artichoke hearts (in oil), drained and chopped
8 oz. shredded Swiss cheese
1 bunch green onions, chopped
2 handfuls shredded Parmesan cheese
1 jar real bacon bits
1-3/4 c. mayonnaise

Hollow out French bread. Mix all ingredients together. Pour into French bread. Bake on cookie sheet at 350° for 45 minutes. Serve with sliced baguette.

Mary Rumney

HOT CREAM CHEESE & BEEF DIP

1 (8 oz.) cream cheese, room temperature
1 (8 oz.) sour cream, try lite or imitation
3 oz. dried beef, rinsed and finely chopped
2-1/2 T. green bell peppers, chopped
1-1/2 T. onions, minced
1/2 t garlic powder
1/4 t. white pepper

Combine all ingredients and place in a 1 quart casserole. Bake at 375°, uncovered, for 30 minutes or until hot and bubbly. Makes about 2 cups dip. Place in fondue pot or miniature crockpot to keep warm. Serve with raw vegetables or crackers.

Note: Originally this recipe was found in "Taste of Home" but Pat Wiley adjusted it to suit her tastes.

Pat Wiley

HOT CLAM DIP

1 (24 oz.) bread
2 (8 oz.) pkg. cream cheese
3 cans chopped clams, drained (1/4 c. saved)
2 T. grated onion
2 T. beer
2 t. Worchester
2 t. lemon
1 t. hot pepper
1/2 t. salt

Mix altogether, put into bread. Wrap with foil and cover whole loaf. Bake in preheated 250° oven for 3 hours.

Peggy Youmans

LITTLE SMOKEYS

2 pkgs. smoked pork or turkey weenies
1 pkg. bacon, regular not thick cut
1 lg. pkg. dark brown sugar
Toothpicks

Cut bacon strips into 4 sections each. Roll each weenie in 1 section. Secure with a toothpick. Place in a shallow baking dish. Repeat until all are wrapped. Cover generously with brown sugar. Bake for 2 hours at 250°. Fabulous!
Note: You will be asked to bring these to your potluck over and over again.

Kellie Allyn

GARLIC & HERBS DIP

1 pkg. Rondole garlic and herbs pkg.
Mayonnaise

Mix contents and mayonnaise. It is up to you as to consistency. A good dip for a cocktail party.
Note: Rondole garlic and herbs package is found in cheese section at grocery store.

Ann Soldo

HOT MUSHROOM TURNOVERS

1 (8 oz.) pkg. cream cheese, softened
1 cube butter, softened
1-1/2 c. flour
3 T. butter
1/2 lb. mushrooms, minced
1/2 yellow onion, chopped fine
1/4 c. sour cream
1/4 t. salt
1/4 t. thyme
2 T. flour
One egg, beaten (optional)

Pastry: Combine cream cheese, the cube of butter and flour. Shape into three balls, cover and refrigerate an hour.
Filling: Melt 3 tablespoons butter over medium heat. Add mushrooms and onions and cook until tender. Remove from heat. Stir in sour cream, salt, thyme and 2 tablespoons flour. Set aside.
Assemble: Roll each ball of dough 1/8 inch thick by 12 inches long and 4 inches wide on a floured surface with floured rolling pin. Spread 1/3 of the filling on the long half, fold over, crimp edges firmly with fork to seal and place on greased cookie sheet. You will have three long pastries. Brush edges with egg as you press them, then brush remaining egg over top, if desired. Bake at 450° for 10 to 12 minutes. Cool, then slice into 1 to 2 inch serving pieces. Fabulous with any good wine!

Debbie Jensen, Governor Sierra Pacific Region 2014-2016

MARINATED MUSHROOMS

1 c. red wine vinegar
1 c. olive oil
1/2 c. sugar
1 T. celery seed, crushed a bit and lightly roasted
1/2 red onion, finely chopped
1 green pepper, thinly julienned and chopped
2 lbs. button mushrooms, cleaned

Combine all ingredients and marinate overnight covered.

Aki Hane

MEXICALI DIP

1 can Rosarita refried beans
1/2 lb. ground round
2 med. onions, chopped
7 oz. can diced chiles
1 lg. can olives, sliced
3 c. shredded Cheddar
4 oz. can Ortega taco sauce

Brown beef, season with garlic, pepper, Tabasco, cumin, chili powder to taste. In large shallow casserole, layer in order given: refried beans, meat, onions, chiles, sliced olives, shredded Cheddar. Drizzle taco sauce over top. Bake at 400° about 20 minutes. Serve hot. Use tortilla chips for dippers.

Gerry Hitchcock

MUSHROOM PATE

12 oz. mushrooms, white or Cremini (you can include some wild also)
2 T. butter
1 clove garlic, minced
1 t. fresh thyme
8 oz. cream cheese
Salt and pepper

If mushrooms are dried, rehydrate and drain them first. Slice mushrooms. Cook in butter with seasonings until juices are released. Continue cooking until liquid evaporates. This will take some time. Let cool. Purée mushrooms and seasoning in food processor. You can reserve a few slices for garnish if you like. Add cream cheese to mushroom mixture and process to combine. Taste and adjust seasonings if needed. Line a small loaf pan or other mold with plastic wrap. Fill with mushroom mixture. Chill several hours or overnight. Unmold, smooth the surface with a spatula if needed. Garnish and serve with crackers or sliced bread.

Jean Harrah

PINWHEELS

Rool crescent rolls, either size

Pasteurized cheese (your choice)

Open roll in the cylinder. Do not unfold it. Keep roll in its circular form. Cut roll into slices, approximately 1/8 inches. Cut cheese into squares which will fit the slice. Place on cookie sheet or aluminum tin. Bake at oven temperature listed on package, approximately 8 to 10 minutes. Instead of cheese, one can use apricot jam or berry jam. This would be good for afternoon tea or brunch.

Ann Soldo

RANCH PRETZELS

40 to 45 oz. pretzels
1 (12 oz.) bottle Orville Redenbacher popcorn oil
1 pkg. Hidden Valley ranch dressing mix
1 T. dill weed, dry
2 T. granulated garlic (not salt)

Mix all ingredients together except pretzels. When well mixed, pour over pretzels. Mix; stir often. Enjoy!
Note: This recipe is very large so you might want to cut it down.

Marlene Schwenne

ROQUEFORT CHEESE BALL

1 lg. cream cheese
4 to 6 oz. Roquefort cheese
Finely chopped celery
Chives
Parsley flakes
Mayonnaise

Mix all together, moisten with mayonnaise. Roll in chopped walnuts. Chill at least 2 hours.

Iris Youmans

SPICED PARTY NUTS

1/2 t. ground cumin
1/2 t. chili powder
1/2 t. curry powder
1/2 t. garlic salt
1/4 t. cayenne pepper
1/4 t. ground ginger
1/4 t. ground cinnamon
2 T. olive oil
2 c. shelled whole almonds or pecan halves
1 T. coarse (kosher) salt (optional)
Garlic salt (optional)

Preheat the oven to 325°. Mix the cumin, chili powder, curry powder, garlic salt, cayenne, ginger and cinnamon in a bowl. Set aside. Heat the oil in a nonstick skillet over low heat. Add the spice mixture and stir well. Simmer to mellow the flavors, 3 or 4 minutes. Place the nuts in a mixing bowl, add the spice mixture and toss well. Spread the nuts in a single layer on a baking sheet. Bake for 15 minutes, shaking the pan once or twice. Remove the baking sheet from the oven, and using a rubber spatula, toss the nuts with any spices and oil that have accumulated on the bottom of the pan. Sprinkle with the coarse salt, and a bit more garlic salt if desired. Let rest for 2 hours in a cool place. Store in airtight jars.
Note: These made a great gift, and they're quick to prepare, so make some for yourself too. Always keep the batches to this size. The nuts need plenty of tossing and drying room.

Flo Jansen

SPINACH DIP

2 c. mayonnaise
2 c. sour cream or IMO
1/4 c. chopped onion or onion powder
1 sm. can water chestnuts, chopped
1 (10 oz.) pkg. frozen, chopped spinach, defrosted and drained
1 pkg. Knorrs vegetable soup mix, dry

Mix all ingredients and refrigerate 4 hours or overnight. Serve with vegetables or Pepperidge Farm snack stix. Hollow out bread to make a bowl. Place dip inside hollowed bread. Bake at 350° 15 to 20 minutes. Cut up like a pizza.

Sue Bloom

TORTILLA ROLLS

1 bunch green onions
1 pkg. thin sliced lunch meat ham
1 sm. can diced Ortega chiles
1 sm. can diced olives
3 drops Tabasco pepper sauce
3 sm. tubs cream cheese, whipped
1 pkg. lg. flour tortillas

Chop and dice onions, ham, pepper, chiles and olives until very fine. Mix with cream cheese. Add Tabasco flavoring, if desired. Spread mixture on tortillas and roll up. Wrap each in plastic wrap and refrigerate for 1 to 2 hours. Remove wrap and slice. Can be made the night before.
Note: Party and snack time favorite. President: 1971-72.

Estelle Unruh

STRAWBERRY CHOCOLATE MINT DIP

1/2 c. nonfat sour cream substitute
1/4 c. prepared light chocolate fudge sauce
3 to 4 drops peppermint extract

Mix together and chill. Serve with fresh strawberries.

California Strawberry Advisory Board

STUFFED MUSHROOMS

2 bunches spinach or 2 pkgs. frozen
1 c. sour cream
1 c. shredded Cheddar cheese
1 c. shredded Monterey Jack cheese
1/2 c. grated Parmesan cheese
1/4 c. chopped green onion tops
1-1/2 t. salt

Mix all together and stuff mushrooms.

Dorothy Horvath

VEGETABLE DIP

1 c. sour cream
1 c. mayonnaise
1-1/4 t. Beau Monde
1-1/4 t. dill weed
1-1/4 t. parsley
1-1/4 t. chives
1/2 t. curry
Dash of curry powder

Mix together. Use with sliced vegetables of your choice.

Lynette Sedenquist

TERIYAKI CHICKEN WINGS

1 can beef bouillon
1 c. honey
4 cloves garlic, chopped
1/4 c. soy sauce (Kikkoman)
1/4 c. oil
1 t. ginger
2 t. salt
1/4 c. catsup

Mix together and marinate overnight. Bake in 325° oven 1 hour. Drain marinade and put back in oven for 15 minutes at 325° or longer to brown.
Note: Use chicken wings (tips cut off) disjointed. Enough for 5 to 10 pounds of wings.

TEXAS CAVIAR

3 c. black eyed peas, canned, drained
3 lg. tomatoes, diced
3 green onions, sliced
1/3 c. green chiles, mild, canned, chopped
1/2 t. garlic, minced
2 T. cilantro, chopped
1/2 c. olive oil
1/4 c. white wine vinegar
Salt and pepper to taste
Hot pepper sauce to taste

Combine all ingredients in a large mixing bowl. Allow to set for 20 minutes. Serve immediately. Refrigerate unused portion. Makes about 4 cups.
Note: Enjoy this bean and salsa-like dish with your favorite corn chips.

John Duarte

BEVERAGES

BUENA VISTA GIN FIZZ

1 T. granulated sugar
3 dashes orange flower water
1-1/2 oz. heavy cream
1 T. lemon juice
1 T. egg white
1 jigger "Old tom" gin

Combine above ingredients with cracked ice in blender. Just before taking off, add 2 ounces sparkling water. Strain into chilled fizz glass

Buena Vista, San Francisco

BROWN NIPPLE

1 oz. vodka
2 oz. half and half
Splash coconut syrup
1 oz. Kahlua
1/2 banana, frozen cut in pieces

Add ice and blend. Before serving, carefully place two chocolate chips, tips up, on top of drink for decoration, also tastes good.
Note: Virgin Brown Nipple: Substitute vanilla ice cream for vodka, Kahlua and ice. Add remaining ingredients and blend and add decoration.

Kathy Franke

HOT MULLED CIDER

1 (1-1/2 L.) jug cider or apple juice
15 whole cloves
10" stick cinnamon
1/4 t. powdered allspice

Add spices to cider and bring to boiling point. Remove from heat and let stand for an hour or more. When ready to serve, reheat and remove the whole spices. This may also be served chilled.

S. Martinelli & Company

PASSION PUNCH

5 (25.4 oz.) bottles sparkling cider
1 qt. orange juice
1 qt. cranberry juice cocktail
Grated orange peel
4 baskets strawberries, sliced

Serve in a punch bowl with 3 trays of ice cubes. Sprinkle with orange peel and float strawberries.

S. Martinelli & Company

KAHLUA

2 oz. instant coffee (3/4 c.)
4 c. sugar
2 c. boiling water
1 vanilla bean, chopped
1/5 vodka 3 c. (or 4)

Mix everything but vodka in boiling water until dissolved. Let cool. Add vodka. Pour into bottles. Store for 30 days. Makes 1/2 gallon.

Bob Gassaway

EGGNOG

6 c. whole milk
2 c. heavy cream
1/8 t. freshly grated nutmeg, plus more for sprinkling
12 lg. pasteurized egg yolks
2 c. sugar
Bourbon or praline-flavored liqueur (optional)

Heat the milk, cream and nutmeg in a saucepan over medium heat, stirring occasionally, until steaming, 5 to 7 minutes. Reduce the heat to low and keep warm. Whisk the egg yolks and sugar in a separate saucepan until smooth. Cook over low heat, whisking constantly, until the mixture coats a spoon and registers 160° on a thermometer, about 25 minutes. Remove from the heat and gradually whisk in the warm milk mixture. Let cool 30 minutes. Transfer the eggnog to a pitcher, cover and refrigerate until cold, at least 3 hours and up to 1 day. Pour 1 to 2 tablespoons bourbon into each glass. Top with the eggnog and sprinkle with nutmeg.

Arkansas Capital

MARGARITA POPPERS

3/4 c. water
3/4 c. margarita mix
4 (3 oz.) pkgs. lime Jell-O
6 oz. tequila
2 oz. triple sec or Cointreau

Mix the water and margarita mix together and bring to a boil. Dissolve the Jell-O in the boiling mixture. Cool to room temperature. Add the tequila and triple sec. (If you add the liquor to the boiling mixture, the alcohol will evaporate and what's the fun of that!) Lightly grease a 13x9 inch glass pan and sprinkle with coarse sea salt. Carefully pour the Jell-O mixture into the prepared pan and refrigerate for at least 3 hours. Cut into cubes to serve. Party on.

Cindy Goodrich of SI Groveland

MINT ICED TEA

2 c. water
3 T. sugar
1 Lipton green tea tea bag
1 Bigelow mint medley tea bag

In a small saucepan over medium heat, bring water to a low simmer (steep). Turn off burner. Add sugar and gently stir to dissolve sugar. Place tea bags into saucepan mixture. Let mixture sit at room temperature for at least 1 hour. Can sit overnight. Remove tea bags, squeezing excess liquid into mixture. Pour mixture into a 1 quart container (preferably a beverage container with pouring top). Add enough water to bring mixture to quart level (32 to 34 oz.). Chill before serving. Serve by pouring into a tall drinking glass filled with ice cubes. Garnish with a lemon slice (optional).

Jan King

MULLED APPLE CIDER WITH ORANGE AND GINGER

8 c. Gizdich apple juice
3" cinnamon stick
10 whole cloves
1 navel orange, peeled and sliced crosswise
2" piece of peeled fresh ginger, cut into 6 slices

In a large saucepan, combine Gizdich apple juice, the cinnamon stick, the cloves, the orange and the ginger and simmer the mixture for 20 minutes. Strain the mixture through a fine sieve into a heat proof pitcher and serve the mulled juice warm. Makes about 8 cups.

Gizdich Ranch

CIDER EGGNOG

1 egg (egg substitute)
1 banana
3/4 c. cold milk
3/4 c. apple cider or apple juice
Nutmeg

Mix together in an electric blender. Makes 2 to 4 drinks.

S. Martinelli & Company

STOCKING THE BAR FOR 50

2 cases beer and light beer
5 qts. vodka
2 qts. gin
4 qts. scotch
2 qts. bourbon
1 qt. light rum
1 fifth Canadian blended whiskey
1 fifth dry vermouth
10 bottles white wine
3 bottles red wine
8 qts. club soda
8 qts. tonic
3 qts. ginger ale
4 qts. cola and diet cola
1 to 6 packs mineral water
2 qts. cranberry juice
6 to 10 lb. bags ice
Lemons, limes, olives

Cork & Bottle

CIDER JULEP

4 c. apple cider or apple juice
1 c. pineapple juice
1 c. orange juice
1/4 c. lemon juice

Mix all ingredients and serve with ice in tall glasses. Top with mint leaves. Makes 6 drinks.

S. Martinelli and Company

ISLAND PUNCH

1/2 c. sugar
1 c. water
6 oz. frozen lemon juice
3 to 6 oz. frozen orange juice
1 qt. ginger ale
1 qt. sparkling water or sprite
4 oz. Maraschino cherries and juice
1 orange, sliced thin
1 pt. lemon or orange sherbet
Ice cubes

Heat sugar and water until sugar dissolves; cool. Combine fruit juices, ginger ale, sparkling water and fruit. Add syrup. Pour in punch bowl. Add ice cubes. Drop in sherbet by spoonfuls or in small balls using an ice cream dipper. Makes 20 to 24 servings.

Ruth Baade

WHITE SANGRIA

8 oz. water
1 sm. bunch mint
1/2 c. sugar
3 cloves
4 short cinnamon sticks
1 bottle white wine (Chardonnay)
1/2 c. orange juice
2 sm. apples, cut into chunks
2 sm. oranges, sliced
2 c. sparkling apple cider

In a small saucepan, combine the water, mint, sugar, cloves and cinnamon sticks over medium heat. Simmer for about 5 minutes. Remove from heat and allow to cool to room temperature. Remove and discard the mint leaves, cloves and cinnamon sticks and pour mixture into large serving pitcher. Stir in all of the remaining ingredients, cover and refrigerate overnight. Serve chilled, over ice. Makes 8 cups.

Meeghan Gregg

Break the Fast

BREAKFAST DISHES

ARTICHOKE FRITTATA

4 or 5 artichokes
Oil
3 to 4 cloves garlic
6 eggs
Garlic powder to taste
Onion powder to taste
Salt
1 c. Parmesan cheese

With leftover artichokes scrape meat off the leaves and cut heart into small pieces. Sauté garlic cloves in oil until brown. Add artichoke meat. Sauté for approximately 5 minutes and put into a baking dish. Break eggs into a bowl, adding garlic and onion powders and salt. Mix well. Pour over artichokes into baking dish. Sprinkle with Parmesan cheese on top. Bake at 325° for 25 minutes.
Note: When I cook artichokes I always cook them in a large batch so I will have 4 to 5 leftover for an omelet.

Jo Ann Vear

BAKED FRENCH TOAST

1 loaf challa bread
8 lg. eggs
3 c. plain or vanilla yogurt
2 T. maple syrup
1/4 c. sugar
1 t. kosher salt
1-1/2 t. cinnamon

Cut bread into one inch cubes. Beat eggs in glass or ceramic bowl. Add yogurt, syrup, sugar, salt and cinnamon and mix well. Add cubed bread and stir coating all pieces. Pour into a greased 13x9 inch pan. Cover with plastic wrap and refrigerate overnight. Bake at 350° for 30 minutes or until golden brown. Top with yogurt and serve.

Teresa Henri

BREAKFAST BREAD CASSEROLE

Diced sourdough bread
1-1/2 c. Cheddar cheese
plus extra for topping
Diced ham or sausage
2-1/4 c. milk
10 eggs
1-1/2 t. dry mustard
1-1/2 t. salt

Butter 13x8 inch pan. Cover bottom with diced sourdough bread. Add 1-1/2 cups Cheddar cheese and diced ham or sausage. Mix milk, eggs, dry mustard and salt and pour over. Top with extra cheese. Keep in refrigerator overnight. Bake at 350° 40 minutes until browned.

Lynette Sedenquist

LORI'S HOTCAKES

4 lg. eggs
1 heaping c. all-purpose flour
1 t. baking soda
1 t. baking powder
1 t. salt
1-3/4 c. buttermilk or 1/2 qt.
4 egg yolks
1 T. brown sugar
1 T. oil or melted butter

Heat griddle to 375°. Separate 4 large eggs. Beat egg whites to medium peaks. Set yolks aside. Sift together dry ingredients. Use mixer or whip to blend together wet ingredients. Combine wet and dry ingredients, stirring gently. Do not over beat. Batter will be lumpy. (Hint: Remove the beaters from the mixer after beating the egg whites. Use one or both to stir the batter by hand.) Fold beaten egg whites into batter. Cook on lightly oiled nonstick griddle until bubbles form, then pop. Turn and cook until edges appear dry. Adjust heat if necessary. Hotcakes will be fluffy, almost soufflé like. Serve with cold butter and warm maple syrup. Recipe can be doubled.

Lori Oliver SI Palm Desert

BREAKFAST CASSEROLE

10 slices white bread
2 lbs. sausage (we use Jimmy Dean)
1 lb. Monterey Jack cheese, shredded
8 eggs
1-3/4 c. milk
1/4 t. mustard, dry
1 (4 oz.) can Ortega chiles
Salt and pepper to taste

Remove crusts from bread. Butter each slice and place face down in 13x9 inch pan. Cook, crumble and drain sausage. Spread half sausage over bread, then half cheese. Add remaining sausage, then cheese. Beat eggs; add milk, dry mustard, chiles, salt and pepper. Pour over casserole. Chill overnight. Bake at 325° for 50 minutes uncovered. Let stand 15 minutes before serving.

Sue Bloom

BREAKFAST EGG CASSEROLE

12 slices French bread
1/2 c. butter or margarine
1/2 lb. mushrooms
2 c. thinly sliced onions
Salt and pepper to taste
3/4 lb. shredded cheese (your choice)
5 eggs
2-1/2 c. milk
3 t. Dijon mustard
1 t. dry mustard
1 t. nutmeg

Remove crust from bread and lightly butter. Sauté butter, mushrooms and onions. Grease 11x9 inch Pyrex dish. Layer 1/2 French bread, 1/2 mushrooms, 1/2 cheese (1/2 of 3/4 pound shredded cheese). Mix and pour 1/2 of the following over bottom layer: 5 eggs, 2-1/2 cups milk, 3 teaspoons Dijon mustard, 1 teaspoon dry mustard, and 1 teaspoon nutmeg. Repeat for second layer. Cover and refrigerate overnight. Bake at 350° for 1 hour. Garnish with parsley or chives or green onions. Serve with nut bread and fruit.

Bernice Palmtag

EGG DISH

12 slices white or French bread
1/2 c. butter or margarine
1/2 lb. mushrooms
2 c. thinly sliced white onions
Salt and pepper to taste
1-1/2 lb. sausage, cut to bite sized pieces
3/4 lb. shredded cheese (your choice)
5 eggs
2-1/2 c. milk
3 t. Dijon mustard
1 t. dry mustard
1 t. nutmeg

Butter bread lightly. Sauté butter, mushrooms, onions and salt and pepper to taste. Cool sausage; cut into bite sized pieces. Grease and layer in 11x7 inch Pyrex dish. In the bottom put 1/2 the bread, mushrooms, sauce and cheese (3/4 lb. shredded cheese of your choice). Mix and pour 1/2 of the following over bottom layer: eggs, milk, Dijon mustard, dry mustard and nutmeg. Layer remaining bread, mushrooms, sauce and cheese on top. Pour remainder of mix over. Cover and refrigerate overnight. Bake at 350° for 1 hour. Decorate with parsley or chives or green onions. Serves 12.

Note: Recommend serving with nut bread and fruit.

Jennifer Dibblee

EGG PUFF

10 eggs
1/2 c. all-purpose flour
1 t. baking powder
1 t. salt
2 c. cottage cheese
1 lb. Monterey Jack, grated
1/2 c. melted butter
2 cans diced green chiles
Parsley, garnish

Preheat oven 350°. Butter or Pam 13x9 inch pan. Whisk eggs and sift over flour, baking powder and salt. Beat until blended. Beat in cottage cheese, grated Jack, butter and chiles. Pour mixture into pan and bake 35 to 45 minutes, or until puffy and set and a knife inserted off center comes out clear. Garnish with parsley. Serves 10 to 12.
Note: This can be made with any number of goodies: diced ham, mushrooms, grilled veggies in place of chiles.

Lisa Cottle

EGGS ELEGANT

3 (8 oz.) bulk sausage
8 slices white bread
3/4 lb. sharp Cheddar, grated
4 eggs
2-1/2 c. milk
3/4 T. prepared mustard
1 (10 oz.) cream of mushroom soup
1 (5 oz.) can mushrooms, undrained
1/4 c. dry vermouth

Prepare a 13x9 inch pan with Pam. Brown sausage, drain well and cube bread; place in pan. Top with cheese and sausage. Mix eggs, milk, mustard and dash of pepper. Pour over bread, sausage, cheese, cover and refrigerate overnight. Mix soup, mushrooms and vermouth. Cover and refrigerate. Bring casserole and sauce to room temperature. Pour sauce over casserole. Bake 1-1/2 hours at 300° uncovered. Serves 8.

Note: "A Barbara Marsh Christmas morning delight."

Lisa Cottle

GRANOLA

4 c. quick-cooking oats
2 c. whole almonds
2 c. Bob's Red Mill coconut flakes, unsweetened
3/4 c. olive oil
1/2 c. good honey
2 to 3 cups Princess raisins

Combine oats, almonds and coconut flakes in a large baking pan. Whisk together (I use a Cuisinart Smart Stick) oil and honey. Stir oil/honey mix into oat mixture and stir until coated. Bake at 350° for 15 minutes. Stir again; bake for 15 minutes. Stir again; bake for 15 minutes for a total of 45 minutes. Allow to cool thoroughly; add 2 to 3 cups Princess raisins. I use three cups because I really like raisins and I buy mine from the Fresno State Farm store. Yum!

Note: We have friends who live in Fresno and bring them to me when they come to Watsonville. Fresno State will not ship. I've found this variety at the Los Gatos Farmer's Market, but I think they were a mix of Princess and some other variety. If you have a favorite variety, I'm sure they will be just as tasty. The Princess variety is plump, soft and sweet. This is my morning breakfast: 1/2 banana mashed with 1/2 cup plain low-fat yogurt, sprinkled with 1/2 cup granola. Sometimes I add strawberries or blueberries.

Kathy Mann

HOLIDAY BREAKFAST

6 eggs
1/2 t. salt
1/8 t. pepper
3/4 c. corn flakes
3/4 c. shredded or grated cheese
1/2 c. cream
6 slices buttered toast

Cook bacon, sauce or ham for breakfast. Remove and keep warm. Off heat, into some of the drippings, break the eggs, salt and pepper, adding remaining ingredients, except for the toast, and mix lightly. Put the toast in the bottom of a baking dish, pour egg mixture over and bake at 350° for about 10 minutes or until eggs are set.

Sharon Gray

SCOTCH EGGS (A BRITISH RECIPE)

4 eggs, hard boiled and shelled
2 t. seasoned flour
1 egg beaten
1 lb. sausage meat or skinned sausages
Dry breadcrumbs
Deep oil
Parsley

Dust eggs with the seasoned flour. Add a few drops of Worcestershire sauce to the sausage meat, divide into four equal portions. Form each quarter into a flat cake and work it round an egg making it as even as possible to keep the egg a good shape and making sure there are no cracks in the sausage meat. Brush with beaten egg and toss in breadcrumbs. Heat the oil until it will brown a cube of bread in 40 to 50 seconds. As the sausage meat is raw it is essential that the frying should not be hurried unduly so the fat must not be too hot. Fry the eggs for about 7 or 8 minutes. When they are golden brown on the outside remove from oil and drain. Serve cold with a salad, or cut into quarters and use for finger food

SUNRISE COUNTRY SAUSAGE CASSEROLE

8 lg. eggs
2 c. milk
1/2 lb. Jimmy Dean sausage
5 slices sourdough bread, cubed
2 c. shredded potatoes
8 oz. grated Cheddar cheese
1/2 c. diced bell pepper and sliced green onions

Whisk eggs and milk together. Brown sausage and drain and crumble. Spray 13x9 inch baking dish with Pam. Using half of each, layer bread, potatoes, sausage, cheese, peppers and green onion into dish. Repeat. Layer with remainder of ingredients. Pour egg mixture in dish. Cover and bake at 350° for 35 minutes. Uncover and bake 10 more minutes or until center is set. Let stand 5 minutes.

Teresa Henri

FORTY-NINER EGGS

4 potatoes
1/2 c. diced ham or sausage or bacon
1/4 c. sliced onion
1/4 c. green pepper
2 T. diced pimento
6 eggs, beaten
Salt and pepper
1/2 c. Swiss or Jack cheese
Parsley, fresh

Microwave potatoes until almost done. Fry in skillet and add ham, sausage or bacon, sliced onion, green pepper and diced pimento. Cook until potatoes are done. Add mixture of eggs, salt, pepper and cheese. Cook until eggs are firm. Top with fresh parsley. Serves 6.

ZUCCHINI FRITTATA

6 sm. zucchini
3 T. olive oil
2 T. butter
8 eggs
1 t. salt
1/2 t. fresh ground pepper
1/2 c. grated Parmesan cheese (you can also add Cheddar and combine the two)

Using a large skillet, wash, but do not peel zucchini. Cut in 1/4 inch slices and cook slowly in oil and butter until just tender. Beat the eggs with salt and pepper and pour over the zucchini. Cook until just set. Sprinkle the cheese over the top and run under the broiler to brown. Cut in wedges to serve. Serve with ham, broccoli, fresh strawberries and champagne for Sunday brunch. Serves 8.

Note: Daisy Oliverius – Daisy was always saying "I would rather be a Soroptimist than anything else I know". Her Soroptimist pin (which was originally Vivian Bartlett's) was given back to the club when she passed away and in 1996 it was mounted on a gold plaque and is the President's pin.

Daisy Oliverius

NOTES

BREADS-SAVORY AND SWEET

BANANA PECAN BREAD

1/2 c. unsalted butter (1 stick)
1 c. sugar
2 lg. eggs
1-1/2 c. flour
1 t. baking soda
1 t. salt
1/2 t. cinnamon
1 c. mashed banana (2 lg.)
1/2 c. lite sour cream
1/2 c. pecans, rough chop
1/2 t. vanilla

Preheat oven 350°. Prepare loaf pan with baking spray (Pam). Cream butter and sugar until fluffy and then add eggs and thoroughly mix. In second bowl, sift together flour, baking soda, salt and cinnamon. Add to butter mixture to combine. Add bananas, sour cream and vanilla and combine. Stir in pecans. Pour batter into prepared pan. Decorate with pecan halves on top of batter. Bake for 1 hour or until toothpick inserted in center of loaf comes out clean. Cool for 10 to 15 minutes, remove loaf and continue to cool on a rack. Serve 6 to 8

Pat Donohue

BRAN FLAX MUFFINS

1-1/2 c. flour
3/4 c. flax seed meal
3/4 c. oat bran
1 c. brown sugar
2 t. baking soda
1 t. baking powder
1/2 t. salt
2 t. cinnamon
1-1/2 c. finely shredded carrots
2 shredded apples
1 c. chopped nuts
1/2 c. raisins (optional)
3/4 c. milk
2 beaten eggs
1 t. vanilla
2 T. vegetable oil

Mix dry ingredients. Stir in carrots, apples, nuts and raisins. Combine milk, eggs, vanilla and vegetable oil. Pour wet ingredients into dry ingredients. Stir until dry ingredients are moistened. Do not over mix. Fill oiled muffin tins 3/4 full. Bake 350° 15 to 20 minutes. Makes 15 muffins.
Note: I used the Cuisinart to shred carrots, apples and to chop the nuts.

Betty Rather

BRAN MUFFINS

3 c. bran cereal
1 c. hot water
2 eggs
2 c. buttermilk
1/2 c. oil
1 c. raisins or dates
2-1/2 t. baking soda
1/2 t. salt
1-1/2 c. sugar
2-1/2 c. flour

Pour hot water over bran and let set for 5 minutes. Add remaining ingredients; mix. Store in air tight container. Good for 6 weeks. Add chopped apples or other fruit as you cook in batches. Bake at 425° for 20 minutes.

Lynette Sedenquist

BRAN MUFFINS

5 c. flour
4 to 5 t. baking soda
2 t. salt
1 (15 oz.) pkg. raisin bran cereal
3 c. sugar
1 c. melted butter
4 eggs, beaten
1 qt. buttermilk

Sift the flour, baking soda and salt, then mix well with cereal and sugar. Add melted butter, beaten eggs and buttermilk; stir until mixed well. Bake in a muffin pan 15 to 20 minutes at 400°. If you do not use all the mixture, cover tightly and store in the refrigerator. Will keep 6 weeks in the refrigerator if they last that long.

Note: This is a great prepare-ahead breakfast muffin.

Bunny Busby
Peggy Youmans

COUSIN JOSIE BUTTERMILK BREAD

2 c. sugar
1 egg
2 c. buttermilk
4 c. flour
2 T. baking soda
2 t. cinnamon
1/2 t. cloves
1 t. nutmeg
2 c. raisins
1/2 to 1 c. nuts

Mix sugar, egg, buttermilk. Sift dry ingredients. Stir raisins in dry ingredients. Pour liquid into dry and mix thoroughly. Add nuts and pour into a greased and floured 13x9 inch pan. Cook at 350° for 1 hour and 15 minutes.

Note: This recipe was given to our family by a Quaker lady, known as a Rounder. (A Rounder is a Quaker who goes from family to family to help out around the house.)

Grace Richardson

CINNAMON ROLLS (EARTH BREAD)

1 c. water
2 T. yeast
1 c. milk, warm
4 T. honey
1 T. canola oil
1 t. salt
4 c. flour (for bread use whole wheat or white and 1/2 c. wheat germ)

Mixture:
1-1/3 c. brown sugar
2 T. cinnamon

Topping Glaze:
1 lb. powdered sugar
2 lg. cream cheese
Milk
Vanilla

In a bowl, dissolve yeast in 1 cup warm water (lukewarm after it is in bowl) add 1 tablespoon honey, set aside in warm place to proof (bubbly foam). Warm milk in small pan. In a large bowl, add honey, oil, salt and warm milk. Mix well. Add yeast mixture. Blend in flour until heavy. Roll out on board and knead. Add flour according to texture, until springy and no longer sticky. Oil bowl; put down in bowl. Cover with damp towel (flour sack is good). Set aside by wood stove/warming oven until doubled. Punch down. Roll out. Take softened butter and spread over dough (approximately 1 cube). Sprinkle mixture over butter. Also sprinkle chopped nuts and/or raisins. Roll up and cut to one inch pieces. Place on well buttered pan. Cover pan with dry towel and let rise again. Bake 350° 20 to 30 minutes (check in 15 minutes). Cover pan with dry towel and let rise again. After cooled, spread on topping.
Topping Glaze: Mix powdered sugar, cream cheese and add a little milk and vanilla. Makes approximately 20 large cinnamon rolls.

Note: My sister Jo makes these every year for Christmas.

June Otjen

HOMEMADE CORN BREAD MIX

4 c. yellow cornmeal
4 c. flour
3/4 c. sugar
1/4 c. baking powder
2-1/2 t. salt
1 c. butter

Combine cornmeal, flour, sugar, baking powder and salt; stir to blend. Cut in butter until mixture resembles fine meal. (These steps may be done by hand or in a large capacity food processor.) Divide mixture into four equal portions. Store in plastic food bags or tightly sealed containers. Makes 4 batches.
Note: Mix made with butter may be stored in the freezer up to four months.
*Note: This corn bread mix to be used with Crusty Skillet Cornbread recipe.

Jo Ann Vear

CRUSTY SKILLET CORNBREAD

2 T. shortening
1 egg
1 c. milk
1 batch corn bread mix*

Drop shortening into a 10 or 11 inch cast iron skillet. Place skillet in oven and heat oven to 425°. Skillet should heat for 10 to 15 minutes, and the shortening should be smoking hot when you spoon in the batter. Meanwhile, beat together the egg and milk. Add the milk and stir just until dry ingredients are moistened, mixture will be lumpy. Remove skillet from oven and swirl fat in pan to coat bottom and about halfway up the sides. Pour in the batter and spread to cover bottom of pan. Bake 12 to 15 minutes, until done. Cut cornbread into pie-shaped wedges and serve warm. Makes 8 to 12 wedges.
Note: I have used bacon drippings along with the shortening for added flavor and also sprinkle a little dry cornmeal in pan prior to adding dough for an even crustier crust.

Jo Ann Vear

COFFEE YEAST CAKE

1 c. butter
1 c. milk
1 c. sugar
1/2 c. cold water
3 pkgs. yeast
1 t. salt
4 eggs
5 c. flour (about)
Lemon rind from 1 lemon
1 t. vanilla

Put butter in hot milk, melt and cool. Put yeast into the water. Let rest few minutes. Work in eggs, one at a time. Work in flour, put in the ice box overnight. In the am, stir lemon rind and vanilla. Work into whatever you like. Mix flour with sugar and salt. Add lemon rind and vanilla. Bake at 350° for 45 minutes to 1 hour. She made rolls with cinnamon and sugar.

Peggy Youmans

CRANBERRY NUT BREAD

2 c. flour
1 c. sugar
1-1/2 t. baking powder
1 t. salt
1/2 t. baking soda
1/4 c. shortening
1 t. grated orange peel
3/4 c. orange juice
1 well beaten egg
1 c. fresh cranberries, chopped
1/2 c. chopped nuts

Sift dry ingredients, cut in shortening. Combine orange peel, juice and egg. Add to dry ingredients mixing just to moisten. Fold in berries and nuts. Turn into greased 9x5x3 inch pan. Bake at 350° for 60 minutes. Cool. Wrap and store overnight. Freezes well. (Spread dough up sides of pan.) Test doneness with toothpick.

Jan Mitchell

DONUT MUFFINS

2-1/2 T. Crisco
1/2 c. sugar
2 eggs
2 c. unsifted flour
1/2 t. nutmeg
2 t. baking powder
1/2 t. salt
1/2 c. plus 2 T. milk
1 t. vanilla

Mix as muffin, cream etc.; mix nutmeg, baking powder and flour. Add eggs, flour mixture and milk alternately. Bake 400° 15 to 20 minutes. While warm, roll in 1/2 cup melted butter then in 1/2 cup sugar and 3 tablespoons cinnamon.

Shirley Friend

HONEY SPICE LOAF

1/4 c. butter
1/2 c. dark brown sugar
1 egg, beaten
1/3 c. honey
2 c. flour
2 t. baking powder
3/4 t. salt
1 t. cinnamon
1 t. ginger
1/2 t. nutmeg
2/3 c. milk
1 t. vanilla
1/2 c. chopped nuts

Cream the butter and sugar; then beat in the egg and honey. Sift the flour before measuring. Then sift again with all other dry ingredients. Add vanilla to milk. Then add alternately with dry ingredients to butter, honey, egg mixture. Add nuts if desired. Bake in greased loaf pan at 350° until loaf tests done, approximately 50 minutes.

Sharon Gray

ORANGE NUT BREAD

2 eggs
1 c. sugar
1 t. salt
3 c. flour
4 t. baking powder
3/4 c. milk
2 T. shortening
1/2 c. chopped nuts
1/2 c. fresh chopped orange peel

Beat eggs with sugar. Mix and sift with salt, flour and baking powder. Stir milk into egg mixture. Mix with dry ingredients. Add melted shortening, chopped nut meats, and orange peel. Pour into greased loaf pan. Allow to stand 15 minutes. Bake in 350° oven for 45 minutes.

Note: Mrs. Loretta Allison was the principal of Mintie White School in the 40's and 50's.

Loretta Allison

PUMPKIN BREAD

1/2 c. cold water
4 eggs
2 c. pumpkin
1 c. oil
3 c. sugar
1 t. nutmeg
1-1/2 t. salt
2 t. baking soda
3-1/2 c. flour
Cinnamon/allspice

Mix water, eggs, pumpkin, and oil. Sift dry ingredients. Stir together, do not heat. Add nuts and/or raisins. Grease 2 loaf pans. Bake 1 hour at 350°.

Note: I've been making this since I was 18 and worked at telephone company.

Peggy Youmans

RASPBERRY COCONUT MUFFINS

2 c. flour
1/4 c. sugar
3 t. baking powder
1/2 t. salt
2 eggs
3/4 c. milk
1/4 c. melted butter
1 c. raspberries
1/2 c. coconut and extra for the top of the muffin
1/2 t. coconut extract

Mix together dry ingredients in a large bowl. Make a well in the dry ingredients and pour in liquid ingredients, blending quickly. Fold in raspberries and coconut. Spoon batter into greased muffin cups and bake until golden brown. Don't forget to sprinkle the tops of muffins with coconut before baking. Bake 400° 20 to 30 minutes. Makes 12 muffins.

Betty Rather

STEAMED BROWN BREAD

1 c. rye or white flour
1 c. cornmeal
1 c. whole wheat
2 t. baking soda
1 t. salt
3/4 c. dark molasses
2 c. sour milk

Mix all the dry ingredients. Stir in the molasses and sour milk and beat well. Grease 2 one pound coffee cans. Put half of the batter in each can. Cover the top with brown paper and secure with string. Steam in a steamer for 1-1/2 hours. I use an old baby bottle sterilizer with a rack. Serve hot with butter and sweet baked beans.

Bernice Palmtag

STRAWBERRY-BANANA-NUT BREAD

1 c. butter or margarine
1/2 c. sugar
2 eggs, lightly beaten
1 t. vanilla extract
1/2 c. plain (or strawberry) yogurt
4 med. bananas, enough for 1-1/2 cups mashed
8 to 12 lg. California strawberries, stemmed and mashed (enough for 3/4 c.)
1/2 c. finely chopped walnuts
2 c. flour
1 t. baking soda
1 t. cornstarch
1/2 t. salt

Preheat oven to 350°. Grease and lightly flour 6x4 inch bread pans or 2 (9x9 inch) cake pans. In large bowl, beat butter at high speed until smooth. Add sugar and beat at high speed until fluffy. Lower speed and add the eggs, vanilla and yogurt one at a time. Allow the ingredients to completely blend. Add bananas and strawberries until evenly blended. Sift together baking soda, cornstarch, salt and flour. Add all sifted ingredients to mixture 1/2 cup at a time until completely blended. Do not overmix! Add the walnuts and stir to mix. Pour the finished batter into the prepared pans and bake for 35 to 55 minutes. Bread will be browned on top and pull away from side of pan when ready. Place pans on cooling rack for 10 minutes before inverting them. Wrap in aluminum foil to store in refrigerator.

California Strawberry Commission

ZUCCHINI BREAD "CAKE"

4 eggs
3 c. sugar
3 c. grated raw zucchini
1-1/2 c. oil
3 c. flour
1-1/2 t. baking powder
1 t. baking soda
1-1/2 t. cinnamon
1 t. salt
1 c. nuts, chopped
1 c. raisins, if desired

Cream Cheese Topping:
3 oz. cream cheese
2 c. powdered sugar
1 T. butter

Cream together eggs, sugar, zucchini and oil. Mix together flour, baking powder, baking soda, cinnamon and salt. Add to creamed mixture. Add nuts and raisins if desired. Bake 350° in greased 12x9 inch pan for 1 hour (tube 1-1/2 hour). Cream Cheese Topping: Cream together cream cheese, powdered sugar and butter.

CORN BREAD

1 c. polenta cornmeal
1 c. flour
1/2 t. baking soda
2 t. baking powder
1/2 t. salt
2 T. sugar
1 c. buttermilk
2 light whipped eggs
1/4 c. soft bacon drippings

Whisk polenta into other sifted dry ingredients. Add buttermilk, eggs and bacon drippings. Bake in greased 8x8 inch pan at 400° for 1/2 hour.

Sharon Gray

BOBOLI PIZZA

1 lg. Boboli
1 pkg. pizza cheese
1 sm. jar pizza or Ragu sauce
Sliced mushrooms
Green pepper, thinly sliced
Green onion or chopped white onion
Sliced ripe olives
1 pkg. Canadian bacon
Mozzarella cheese to finish

Put together in order given. Bake at 450° 20 minutes.

Sue Bloom

CARAWAY LOAF

2 c. biscuit mix
1/2 t. baking soda
2 T. sugar
1 T. caraway seeds
1/2 c. golden raisins
1 c. buttermilk

Mix dry ingredients, caraway seeds and raisins. Add buttermilk. Put in loaf pan. Bake at 350° for 40 minutes.

Note: Recipe developed by my dear late mother-in-law Cora Gray.

Sharon Gray

CHILI-CHEESE BREAD

1 (2 oz.) can chopped olives
1 (4 oz.) can diced mild chiles
1 (8 oz.) can tomato sauce
1 c. sharp Cheddar cheese, shredded
3 green onions, sliced
1/3 c. canola oil
Garlic powder to taste
1 loaf deli rye bread or baguette slices

Mix together olives, chiles, tomato sauce, cheese, onions, oil and garlic powder. Spread on slices of bread. Place on cookie sheet. Bake 7 minutes in 350° oven. Serve warm.

BARBECUE MUFFINS

1 (10 oz.) tube refrigerated buttermilk biscuits
1 lb. ground beef
1/2 c. ketchup
3 T. brown sugar
1 T. cider vinegar
1/2 t. chili powder
1 c. shredded Cheddar cheese (4 oz.)

Separate dough into 10 biscuits; flatten into 5 inch circles. Press each into the bottom and up the sides of a greased muffin cup; set aside. In a skillet, brown ground beef; drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder; stir until smooth. Add to meat and mix well. Divide the meat mixture among biscuit-lined muffin cups, using about 1/4 cup for each. Sprinkle with cheese. Bake at 375° for 18 to 20 minutes or until golden brown. Cool for 5 minutes before removing from tin and serving. Makes 10 servings.

ONION HERB BATTER BREAD

1/2 c. scaled milk, skim top
1-1/2 T. sugar
1 t. salt
2 t. butter
1/2 t. dill weed
1 T. dry onion

Dissolve 1 package yeast in 1/2 cup warm water. Scald milk, skim top and add remaining ingredients. Add yeast mixture to above cooled mixture. Stir in 2-1/4 cup flour. Cover and let rise 45 minutes. Beat down and put in greased (buttered) 9 inch cake pan. Bake at 350° 1 hour. When right out of oven, brush with butter and sprinkle with salt lightly. Let cool 10 minutes before cutting.

Lynette Sedenquist

PUMPKIN BREAD

2-3/4 c. flour
2 t. baking powder
1 t. baking soda
1/2 t. salt
1 T. pumpkin pie spice
1 c. raisins
1 c. butter
1 c. sugar
1 c. brown sugar
4 eggs
1 c. canned pumpkin

Butter and flour pans. Mix wet ingredients, add dry. Mix until moistened. Bake at 350° 1 hour. Cool 10 minutes; remove from pan.

Diane Montegue

CARRIBEAN BANANA BREAD

3 very ripe bananas
1/2 c. brown sugar
1-1/2 c. flour
1/2 T. baking soda
1/2 c. raisins
1/4 c. sliced almonds
1/2 t. vanilla
1/4 t. fresh ginger
1/2 t. grated nutmeg
1/2 t. grated lime
1/8 to 1/4 c. brandy, rum, or wine

Grease baking pan and flour. Preheat oven to 350°. Mash bananas. Add all the other ingredients together. Pour batter into baking pan. Bake for 30 minutes or until brown and done.

Nan Beltran

Fresh from the Farm

SOUPS

CARROT ALMOND SOUP

12 carrots, cut in sm. pieces
2 qts. water, lightly salted
4 c. fresh cream
Chicken bouillon
2 c. raw almonds, chopped
1 sm. onion
2 stalks celery
White wine
4 T. cornstarch

Boil until soft. Strain and save water. Mash carrots with fork until fine (or blender). Combine water, cream and 3 chicken bouillon cubes. Bring to boil with onion and celery. Reduce to simmer. Add carrots and wine. Simmer 45 minutes. Mix cornstarch and cold water until it is a well mixed paste. Stir cornstarch mixture into soup and continue to cook until thickened. Garnish with chopped almonds. Bon apétite.

Peggy Youmans

CARROT & ORANGE SOUP

1 lb. carrots
1/2 lg. onion
2 T. butter
3 c. chicken stock
1 t. sugar
Juice of 4 oranges
1/2 c. cream
Chopped chives

Scrub/scrape carrots and slice thinly. Peel and thinly slice onion. Melt butter in saucepan and add carrots and onion. Fry gently for a few minutes but do not brown. Stir in stock, seasoning and sugar. Bring to the boil, cover and simmer for one hour. Remove from heat and cool slightly. Purée in blender and add strained juice of oranges. Heat and slowly add cream. Serve with sprinkle of chives. Serves 4 people.

CARROT APPLE SOUP

3 T. butter
1 lg. yellow onion, diced
6 carrots, peeled and coarsely chopped
5 red apples cored, seeded and coarsely chopped
2 qt. chicken broth
1/2 qt. heavy cream
5 T. cornstarch diluted in water
Salt and pepper to taste

Heat butter in a 3 quart saucepan over medium heat. Add onions and cook for 5 minutes or until onions are translucent. Add carrots and apples and cook for an additional 5 minutes or more until apples and carrots are tender. Add chicken broth and boil for 5 minutes. Purée the mix in blender and strain. Bring the liquid back to a boil and add heavy cream, reduce heat, add diluted cornstarch until desired thickness of the soup. At this point, add salt and pepper to taste. If desired, a pinch or two of sugar can be added for sweetness. Enjoy!

Salinas Golf and Country Club

EASY CHICKEN NOODLE SOUP

2 T. olive oil
3/4 c. chopped onion
3/4 c. chopped celery
3/4 c. chopped carrots
3 cans chicken broth
2 c. egg noodles, uncooked
Cooked chicken
1/4 t. kosher salt
1/4 t. ground black pepper

Heat oil in large saucepan over medium-high heat; add onions, celery and carrots. Cook 3 to 5 minutes or until onions are tender. Add broth and noodles and cook until noodles are tender. Stir in chicken (I use a roasted chicken from the super market), salt and pepper.

Betty Rather

CARROT DILL SOUP

4 T. unsalted butter
1 lg. onion, diced
2-1/2 lbs. carrots, peeled and diced
2 stalks celery, diced
8 c. chicken stock or broth
1/2 c. or 2 T. fresh dill, chopped
1 t. salt
1/4 t. ground black pepper
6 t. crème fraiche, garnish
1/4 c. finely diced red bell pepper, garnish
6 dill sprigs, garnish

Melt the butter in a saucepan and add onion. Cook over low heat about 10 minutes. Add the carrots, celery, broth, 1/4 cup of dill, salt, black pepper and pinch of cayenne. Simmer until carrots are tender, about 40 minutes. Allow to cool slightly. Purée the soup in batches in blender or with immersion blender. Return to saucepan and stir in remaining 2 tablespoons of chopped dill. Adjust seasoning to taste. Heat through and serve. Garnish each bowl with dollop of crème fraiche, sprinkle of red bell pepper and sprig of dill. Yum! Enjoy! Serves 6.

Suzy Hunt

CHICKEN SOUP WITH LETTUCE

1 pkg. chicken tenders
1-1/2 qts. water
1 onion, chopped
1 stalk celery, chopped
3/4 t. Tony Chachere's seasoning
2 chicken bouillon cubes
1/2 c. or more of shredded lettuce

Simmer the above ingredients until chicken is fully cooked. Turn off heat and add 1/2 cup or more of shredded lettuce.

Bob Nelson

CHICKEN/OKRA GUMBO

1/3 c. oil
1 fryer, cut up
1-1/2 lbs. tender young okra, cut very thin
1 onion, chopped
3 cloves garlic, minced
1 t. salt
Black pepper and cayenne

Add oil to a skillet and fry chicken until brown. (Bob put browned chicken in a separate pot with a quart of water. He simmered this until the chicken was completely done and tender. Then he removed the chicken, allowed it to cool, then removed skin and bones; save the stock.) Save about 2 tablespoons of oil in skillet, pour off the rest. Add okra, onion, and garlic to skillet and cook until okra is completely cooked, stirring and scraping bottom of skillet often. (As the okra cooks, it browns and sticks to the bottom of skillet.) This process takes about 30 minutes, so don't leave it. Add okra, onion mixture to the stock pot; add chicken and water to desired thickness. Serve with rice.

Bob Nelson

CHILI BEAN SOUP

1 lb. ground turkey or hamburger
1 onion, chopped
1 can black beans, drained
1 can kidney beans, drained
1 can Texas ranch beans
1 can refried beans (fat free, lowfat, or regular)
1 sm. can corn
2 cans stewed tomatoes
1 c. chicken broth
1 pkg. Hidden Valley ranch
1 pkg. taco seasoning

Brown meat and onions. Add beans, corn, stewed tomatoes, chicken broth. Lastly add ranch and taco seasoning. Cook on low for 1 to 2 hours. May freeze or serve.

Jane Moresco

CHILI BEANS BURGUNDY

8 T. margarine
2 lbs. ground beef
4 (6 oz.) cans tomato paste
2 c. burgundy wine
4 #2 (20 oz.) cans red kidney beans, drained
4 T. Parmesan cheese, grated
4 t. chili powder
4 t. Worcestershire sauce
Salt, onion salt, garlic salt to taste

Melt margarine in skillet; add ground beef and cook, stirring with a fork, until meat loses red color. Stir in tomato paste, then the wine. Add beans, cheese and seasonings; blend well. Cover and simmer for 5 to 10 minutes before serving. Serve with cornbread on the side or sprinkle crumbled cornbread on top. Makes 8 to 12 servings.
Note: I double recipe and freeze individual servings for later use.

Diane Mello

QUICK FRIDAY MINESTRONE

1 (1 lb. 11 oz.) can red kidney beans
1 t. salt
1/2 t. garlic salt
1/4 t. pepper
1 zucchini, cubed
2 stalks celery, chopped
2 carrots, diced
2 T. butter or margarine
1 (8 oz.) can tomato sauce
2-1/2 c. water
1/2 c. dry sherry wine
1/4 c. elbow macaroni, cooked

Place undrained beans in a large saucepan or kettle; mash about 2/3 and leave the rest whole. Add seasonings, vegetables, butter, tomato sauce and water. Simmer 1 hour; add sherry and cooked macaroni. Simmer 10 to 15 minutes longer. Makes 6 servings.
Note: I double recipe, add one bag of chopped kale, one can of garbanzo beans and replace macaroni with 1/2 cup red lentil beans. I freeze individual servings for late use.

Diana Mello

Cioppino

1/4 c. olive oil
1 lg. onion, finely chopped
2 T. minced garlic
1 green bell pepper, chopped
1 fresh red chile pepper, seeded and chopped
1/2 c. chopped fresh parsley
Salt and pepper to taste
2 t. dried basil
1 t. dried oregano
1 t. dried thyme
1 (28 oz.) can crushed tomatoes
1 (8 oz.) can tomato sauce
1/2 c. water
1 pinch cayenne pepper
1 c. white wine
1 (10 oz.) can minced clams, drained with juice reserved
2 doz. mussels, cleaned and debearded
2 doz. med. shrimp
10 oz. scallops
1 lb. cod fillets or other white fish, cubed

In a large pot over medium heat, heat the olive oil, and sauté the onion, garlic, bell pepper and chile pepper until tender. Add parsley, salt and pepper, basil, oregano, thyme, tomatoes, tomato sauce, water, cayenne pepper and juice from the clams. Stir well, reduce heat, and simmer 1 to 2 hours, adding wine a little at a time. About 10 minutes before serving, add clams, mussels, prawns, scallops and fish. Turn the heat up slightly and stir. When the seafood is cooked through (the mussels will have opened, the prawns turned pink, and the fish will be flaky) serve your delicious Cioppino with a side of crusty garlic bread.

Judy Cortes

CREAM OF CARROT SOUP (OR SPINACH OR BROCCOLI OR ASPARAGUS)

1 lb. carrots, sliced thinly
1/2 c. chopped onion
1 bay leaf
1-1/2 c. chicken broth
1/4 c. butter
2 T. flour
1 t. salt
Pepper
1/4 t. nutmeg
2-3/4 c. milk
Parsley

In a large frying pan, add peeled and cut carrots, onion, bay leaf and chicken broth. Bring to a boil once and simmer 15 to 20 minutes until veggies are tender. Meanwhile, in a large saucepan, melt butter, blend flour and seasonings and cook 2 minutes. Blend in milk and bring to a boil stirring. Remove bay leaf from carrots and put all in blender and process. Be careful if the ingredients are hot when blending. Garnish with parsley. Serve 4.

Lynette Sedenquist

CREAM OF ONION SOUP

1 t. oil
1 c. butter, unsalted
3 lg. onions, chopped
2 T. flour
1 qt. beef broth or bouillon
1 c. grated Parmesan cheese

Heat oil and butter in a large pan. Add onions, sauté until golden brown. Stir in flour. Add beef broth, cook for two hours. Purée, using blender or food mill. Add Parmesan cheese. Season to taste with salt. Serve hot.

Mabel Cole

ITALIAN SAUSAGE SOUP WITH TORTELLINI

1 lb. Italian sausage
1 c. chopped onions
2 cloves garlic, sliced
5 c. beef broth
1/2 c. water
1/2 c. dry red or white wine
2 c. chopped tomatoes
1 c. sliced carrots
1/2 t. chopped basil leaves
1/2 t. oregano leaves
8 oz. can tomato sauce
2 c. meat or cheese tortellini
Fresh parsley for garnish
1 med. green pepper, chopped
Parmesan

Brown sausage in a Dutch oven. Remove sausage and drain. Sauté onions and garlic in sausage drippings. Add beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce and sausage. Bring to boil. Reduce heat and simmer uncovered for 30 minutes. Stir in tortellini, parsley and green pepper. Simmer an additional 35 to 40 minutes. Sprinkle with Parmesan.

Wendy K. Hurst

ONION SOUP

8 med. onions
3 T. butter
Grated Parmesan
8 beef bouillon cubes (or 1 qt. beef broth)
Toast squares

Peel and coarsely chop onions; melt butter in skillet, add onions and 1/2 cup water; cover pan and slowly simmer until tender. Remove cover and fry until brown. Dissolve beef cubes in hot water, add onions, heat very hot and season with salt and pepper. Serve in individual ramekins or soup plates over toast squares. Sprinkle with Parmesan cheese.

Note: Mrs. Bert Scott – Lorraine Scott Charter Member and President. A $20,000 scholarship is given annually in her name.

Mrs. Bert Scott

MINESTRONE SOUP

8 c. beef stock
1/4 c. parsley, chopped
1/8 t. rosemary
1 c. onions, coarsely minced
2 T. olive oil
1 (16 oz.) can kidney beans, drained and rinsed
1 c. Swiss chard, finely chopped
1/2 c. lima beans
1/2 c. fresh string beans, cut in thirds
1 c. broccoli flowerettes
1 c. potatoes, diced
1 c. celery, finely sliced
3 c. cabbage, shredded
1 c. Semolina noodles (macaroni or flat)
1 (32 oz.) can V-8 juice
1/2 c. barley, precooked
1 c. leftover roast beef or steak, diced
1/2 c. dry sherry

Garnish:
3 lg. cloves garlic, finely minced
3 T. parsley, finely minced
Parmesan cheese, freshly grated

Simmer stock with parsley and rosemary for 20 minutes. Strain and return to pot. Sauté onions in a separate pan in olive oil for 5 minutes. Add to reheated stock with beans, vegetables and noodles. Bring to a boil and cook until vegetables are almost tender, about 10 minutes. Then add V-8 juice, barley, meat and dry sherry. Reheat. Just before serving, sprinkle each bowl with garlic and parsley. Pass the Parmesan cheese.

Note: This soup freezes beautifully; just omit noodles and add them when reheating. Serves 6 generously.

MINESTRONE SOUP/VEGETARIAN

1/4 c. olive oil
1 clove garlic, finely chopped
1/2 c. chopped onion
2 stalks celery with leaves, chopped
2 med. carrots, pared and diced
1 (1 lb.) can tomatoes, undrained
3 vegetable bouillon cubes
2 c. pared, diced potatoes
1 c. chopped cabbage
3 T. chopped parsley
2 t. salt
1/4 t. pepper
1 t. dried marjoram leaves
1/4 t. dried rosemary
1 c. uncooked ditalini macaroni
1 (10 oz.) pkg. frozen peas
1 (1 lb. 1 oz.) can red kidney beans, undrained
Grated Parmesan cheese

Heat oil in six quart kettle. Add garlic, onion and celery; sauté until tender, about 5 minutes. Add carrots, tomatoes, bouillon cubes, potatoes, cabbage, parsley, salt, pepper, herbs and six cups water; bring to boiling. Reduce heat and simmer, covered for 40 minutes. Add macaroni, peas and kidney beans; bring back to boiling. Reduce heat and simmer another 20 minutes. Serve with cheese sprinkled over each servings. Serves 8 to 10.

Note: This is an original Minestrone Soup recipe when the Catholics couldn't eat meat on Fridays.

Jo Ann Vear

Roasted Red Pepper Soup

4 red peppers
1 med. onion
4 cloves garlic
3 c. vegetable stock
1 T. flour
Salt and fresh ground pepper

Roast red pepper, garlic and onions in oven for 20 minutes; cool. Sprinkle flour over roasted vegetables. Put all ingredients in food processor; purée slowly adding vegetables broth. This step may be done in batches. Put purée into soup pot, heat to desired temperature. Garnish with a dollop of Greek yogurt or crème fraiche, fresh chopped basil and toasted almond slices.

Wendy K. Hurst

Soupas

1 lb. chuck roast
2 cans tomato sauce
Vinegar to taste
Pinch cumin
1/2 box whole pickling spice (in bag)
1 qt. whole tomatoes
2 or 3 cloves garlic, diced
Salt and pepper to taste
1 chopped onion
1 T. loose pickling spice

Place all in large pot and cover meat with water. Simmer 2 to 3 hours, stirring occasionally. Slice French bread 1 or 2 slices per person. Place bread in large deep bowl. Sprinkle with crushed mint. Pour Soupas over all and serve.

Note: Pajaro Valley is enriched with the Portuguese population. Many came from Kuaui to work in the sugar factories in Watsonville and Salinas and even more families migrated from the Azore Islands. This meat dish is served at the Portuguese fiestas.

Lydia Duarte

SEAFOOD GUMBO

3 T. flour
3 T. oil
2 lbs. uncooked, peeled and deveined shrimp
2 onions, chopped
2 stalks celery, chopped
1/2 c. bell pepper, chopped
3 c. okra, chopped
3 cloves garlic, minced
2 T. oil
1 bay leaf (optional)
1 can diced tomatoes
1 can Rotel tomatoes
2 qts. water
Shrimp and roux
1 t. salt
Black pepper and cayenne (according to your taste)
1 can fresh or frozen crabmeat (check for pieces of shells)
1/2 pt. oysters

Make a dark roux with flour and oil; add shrimp, cook until shrimp turns pink, stirring constantly. Set aside. Smother the following ingredients and cook for about 30 minutes until the okra cooks down: onions, celery, bell pepper, okra, garlic, oil and bay leaf. Add diced tomatoes, Rotel tomatoes, water, shrimp and roux, salt, black pepper and cayenne. Cover and simmer for 1 hour. Add crabmeat and oysters. Continue to simmer for another 45 minutes. Serve over rice.

Bob Nelson

SQUASH & GINGER SOUP

1 to 2 T. butter
2 med. carrots
2 med. onions, chopped
2 celery sticks, chopped
3 cloves garlic, chopped
1 acorn squash, chopped
1 lg. piece of ginger root, grated

Sauté carrots, onions, celery, garlic; add squash and ginger. Cover with water. Simmer 30 minutes. Purée all ingredients to desired creaminess. Add salt to taste. Return to soup pot. Simmer 10 minutes more. Garnish with parsley. Serves 8.

Wendy Hurst

Split Pea Soup

2 T. olive oil
1/2 c. yellow onion, finely diced
2 stalks celery, finely diced
2 carrots, peeled and grated
1 (6 oz.) ham slice, finely diced
1 (16 oz.) pkg. green split pea
6 c. water
3 chicken bouillon cubes
1 bay leaf
1 t. marjoram leaves, dried
1/2 t. salt
1/2 t. pepper

In a Dutch oven, line with olive oil. Over medium heat, sauté onion, celery and carrots until softened. Add diced ham to incorporate. Sort through split peas to remove any debris. Add to pot along with water and the remaining ingredients. Cover pot and bring to a low simmer. Simmer 1 hour then server warm.

Vegetable Soup

3 peeled and diced carrots
1 onion, chopped
2 cans stewed tomatoes
1 can chicken broth
2 diced celery stalks
2 diced zucchini
1 sm. head cauliflower
1 sm. head broccoli
1 c. cut green beans
1 sm. can corn

Sauté onion and carrots to soften. Add rest of ingredients. Add Italian seasonings, salt and pepper to your taste. Cook for 3 to 4 hours on low. After cooling, put into freezer containers or freezer bags. When ready to use, thaw, warm and add diced cooked chicken and rice to make completely meal.

Jane Moresco

TOMATO BISQUE

1/2 c. chopped onions
1/2 c. butter
1-1/2 t. dill weed/seeds
1-1/2 t. oregano
5 c. crushed tomatoes
4 c. chicken stock
2 T. flour
2 t. salt
1/2 t. white pepper
1/4 c. chopped parsley
4 t. honey
1-1/4 c. cream
2/3 c. half and half

In a large pot, sauté onions in 6 tablespoons butter along with dill seed and dill weed and oregano for 5 minutes. Add tomatoes and chicken stock. Make a roux by blending 2 tablespoons butter and 2 tablespoons flour whisking constantly over medium heat for 3 minutes without browning. Add roux to stock and whisk to blend. Add salt and pepper. Bring to a boil, stirring occasionally. Reduce heat and simmer for 15 minutes. Add chopped parsley, honey, cream and half and half. Remove from heat and purée then strain. Serve with a dollop of sour cream. Makes 9 cups.

Wendy Hurst

SALADS

APPLE & CHICKEN SALAD

1 lg. chicken breast
1 sm. red onion, thinly sliced
1 c. pecans
2 lg. tart green apples, such as Granny Smith, peeled, quartered, cut in 1/2" chunks
1 med. red bell pepper, cut into thin julienne strips

Dressing:
1 sm. garlic clove, minced
1 T. Dijon mustard
1 T. white wine vinegar or rice vinegar
1/4 t. salt
1/4 t. freshly ground pepper
1/4 c. plus 2 T. olive oil

Preheat oven to 400°. Simmer chicken breast in chicken broth until tender, cut into 1 inch pieces. In a small bowl, combine garlic, mustard, vinegar, salt and pepper. With a fork, whisk in the oil; set aside. Put onion slices in a small bowl. Cover with water and soak for 5 to 10 minutes, then drain. Spread the pecans on a baking sheet and cook in oven until fragrant and toasted, about 4 minutes. Let cool and crumble into smaller pieces. In a large bowl, combine the onion, apples, red pepper and chicken. Pour the vinaigrette over the salad onto a serving platter and divide among 6 plates. Sprinkle with pecans and serve. Serves 6.

Phil Rather

ASIAN NOODLE SALAD

8 T. sesame seeds
7 T. rice vinegar
4 T. sugar
1 t. salt
1 t. pepper
1/2 c. olive oil
1 (16 oz.) bag coleslaw mix
2 pkgs. ramen noodles, broken up (discard seasoning)

In small skillet, over medium-low heat, toast sesame seeds until light brown. In small bowl, combine vinegar, sugar, salt and pepper. Whip in oil. In large bowl, combine coleslaw mix and ramen noodles. Add contents from small bowl and mix well. Toss in seeds just before serving.

Hazel Smith

BANANA SPLIT SALAD

1/2 c. cottage cheese
Sprinkle of lemon juice
1 T. finely chopped nuts
Watermelon slices or balls
Cherries
Banana, cut in half lengthwise and cross-wise
Cantaloupe slices or balls
Grapes
Yogurt with strawberries/raspberries

Mix all together.

Patricia Anderson

BLT PASTA SALAD

12 oz. corkscrew shaped pasta
1/2 c. milk
12 oz. lean bacon
3 med. ripe tomatoes, cut into chunks
1 T. chopped fresh thyme
1 clove garlic, minced
Kosher salt and freshly ground pepper
1/2 c. mayo (I used 1/4 c. mayo and 1/4 c. Greek yogurt)
1/4 c. sour cream
4 T. chopped chives
5 heads Bibb lettuce, quartered or 5 c. chopped Romaine hearts

Cook the pasta in a large pot of salted boiling water as the label directs. Drain and toss with the milk in a large bowl; set aside. Meanwhile, cook the bacon in a large skillet over medium-high heat until crisp. Drain on paper towels. Discard all but 3 tablespoons drippings from the pan. Add the tomatoes, thyme and garlic to the pan and toss until warmed through; season with salt and pepper. Crumble the bacon into bite-size pieces; set aside 1/4 cup for garnish. Toss the remaining bacon and the tomato mixture with the pasta. Mix the mayonnaise, sour cream and 3 tablespoons chives with the pasta until evenly combined. Season with salt and pepper. Add the lettuce; toss again to coat. Garnish with the reserved bacon and the remaining 1 tablespoon chives. Serve at room temperature.

George Ann Menasco

BROCCOLI FLORET SALAD

2 heads broccoli, chopped into florets
1 c. celery, chopped
1/2 c. onion, chopped
1/2 very crisp bacon, broken into pieces
1 c. water chestnuts, drained
1/2 c. raisins

Dressing:
1 c. mayonnaise
1/2 c. sugar
3 T. vinegar

Combine broccoli, celery, onions, bacon, water chestnuts and raisins in salad bowl.
Dressing: Stir the sugar and vinegar into the mayonnaise and pour over the salad and toss. This is best if made several hours before serving.

Bernice Palmtag

BROCCOLI SALAD

4 c. broccoli
1 c. grape halves
1/2 c. red onions, diced
1/2 c. sunflower seeds
6 slices crumbled, cooked bacon

Dressing:
1 c. mayonnaise
1-1/2 t. vinegar
2 t. sugar

Mix all together and add dressing.

Hazel Smith

ORIENTAL CABBAGE SALAD

1/2 head green cabbage
1 bunch green onions
3 T. sesame seeds
1/4 c. slivered almonds
1 pkg. chicken ramen noodles

Dressing:
1/2 c. light vegetable or corn oil
3 T. rice wine vinegar
2 T. sugar
1/2 t. salt
1/4 t. pepper
Flavor packet from ramen noodles

Toast sesame seeds and almonds about 10 minutes. Slice cabbage thinly (slicer attachment on food processor makes this task much faster). Slice green onions; crumble ramen noodles (set aside flavor packet). Mix all together.
Dressing: Mix dressing into your salad mix just prior to serving (you want ramen noodles to stay a bit crunchy). Serves 5.

Chris Palmtag

CARROT RAISIN SALAD

3-1/2 c. grated carrots
1 c. marshmallows
1/4 c. crushed pineapple
1 c. raisins
1/2 c. coconut

Dressing:
1 c. mayonnaise
1 c. whipped cream

Toss all together.
Dressing: Fold the dressing into all the other ingredients.

Hazel Smith

CHICKEN PASTA SALAD

2 chicken breasts
1 bay leaf
Oregano
Thyme
Garlic
Yellow onion
Celery
2 heads celery, chopped
4 cans water chestnuts
1 bag grated carrots
4 (6 oz.) containers of plain yogurt
3 red bell pepper, chopped
1/3 c. lime juice
16 green onions, chopped
1 bunch parsley, chopped
2 qts. mayonnaise
5 pkgs. shelled pasta
3 green bell pepper, chopped
Salt and pepper and curry

Steam chicken with bay leaf, oregano, thyme, garlic, yellow onion, and celery. Mix with remaining ingredients.
Note: I no longer bother with steaming chicken breasts. I buy the Kirkland brand at Costco chicken breasts that are simply grilled. There are two sections to one package. It's a guessing game as to how much chicken to buy as sometimes I make this salad for only 8 people and I have to adjust all the ingredients. This salad does keep for a while but I don't think you can freeze it. This recipe is also great with leftover turkey and you can add nice crisp grapes to it too.

Sue Scurich

GINGER & SESAME CHICKEN SALAD WITH GLASS NOODLES

2 T. tamari
4 T. toasted sesame seeds
2 T. sesame oil
2 T. rice vinegar
2 cloves garlic, minced
1 T. grated ginger
3-1/2 c. cubed, cooked chicken
3 scallions, sliced and trimmed
7 oz. glass noodles
Fresh cilantro for garnish

In a small bowl, combine tamari, sesame seeds, sesame oil, vinegar, garlic, ginger; set aside. In bowl, combine chicken and half the scallions toss with 1/2 of the dressing, taste for seasoning. In a large pan, bring water to boil. Add the glass noodles, swirl, and cook until soft (1 minute). In second bowl, toss noodles with remaining dressing. Place the seasoned noodles on plates. Scatter chicken over noodles, garnish with cilantro and remaining scallions. May be served on a bed of salad greens. Serves 4.

Wendy K. Hurst

COLESLAW

1 c. salad oil
1/3 c. rice vinegar
1/2 c. sugar
1 t. dry mustard
1 t. celery seed
1 t. salt
1 T. grated onion
2 (16 oz.) bags coleslaw (for full recipe)

Mix coleslaw with onion and add dressing.

Dolores Clark

CHICKEN SALAD VERONIQUE

4 roasted chicken (1/2) breasts, cooled and diced
4 green onions, diced
2 celery sticks, diced
24 grapes, sliced in half (green or red grapes)
1/2 c. slivered almonds
3 T. honey
1-1/2 T. Kikoman aji-mirin
1/4 c. mayonnaise
1 t. Grey Poupon Dijon mustard
1/8 t. sesame oil

Combine chicken, green onions, celery, grapes and almonds in a large mixing bowl and gently fold together. Whisk honey, aji-mirin, mayonnaise, mustard and sesame oil and pour just enough to coat salad.
Note: Dressed salad can be made ahead of time. Add more dressing to moisten if needed.

CHINESE CABBAGE SALAD

1 pkg. chicken top ramen
1/4 c. butter
1/2 c. sesame seeds
1 pkg. coleslaw
3 green onions, chopped
1/4 c. slivered almonds (optional)

Dressing:
1/2 c. salad oil
1/4 t. sesame oil
1 T. soy sauce
1/3 c. sugar (I use Splenda)
1/4 c. white vinegar
1/4 t. salt and pepper

Smash ramen before opening. Melt butter; add smashed ramen, sesame seeds and seasoning packet. Stir until lightly brown. Cool. Combine coleslaw, green onions and almonds. Toss in ramen. Serves 6.
Dressing: Mix all ingredients together.

Mary Rumney

CORNUCOPIA SALAD

1 head hearts of Romaine, sliced
1 bag spring mix
1 can garbanzo beans, drained
4 green onions, sliced
1/2 c. dried cranberries
1/2 c. candied pecans, rough chopped
25 grape/cherry tomatoes, sliced in half lengthwise
1 avocado, diced

Dressing:
1/2 c. canola oil
4 T. rice vinegar
4 T. sugar
1 t. salt
1/2 t. pepper
2 T. fresh parsley, minced

Layer in large salad bowl. Pour desired amount of dressing over salad. Gently mix/fold salad.
Dressing: Stir or shake vigorously (in a sealed jar) to dissolve sugar. Can be stored for several days. Also good as a marinade.

Jan King

CREAMY CAULIFLOWER LETTUCE SALAD

3/4 c. mayonnaise or Miracle Whip salad dressing
1/2 c. ranch dressing
1/4 c. grated Parmesan cheese (1 oz.)
1/4 c. finely chopped red onion
1/2 c. bacon bits
1 head cauliflower, cut into smallish pieces
6 c. torn Romaine lettuce

Mix dressings and cheese in a large bowl. Add remaining ingredients; mix lightly. Makes 8 servings.

Mabel Cole

COTTAGE CHEESE/JELL-O SALAD

1 lg. pkg. Jell-O, dry
1 med. sm. curd cottage cheese (1 lb.)
1 (12 oz.) Cool Whip
2 cans mandarin oranges, drained or 12 to 20 strawberries, sliced, etc.
1 kiwi

Select Jell-O you desired to go with chosen fruit (orange for mandarin oranges, strawberry to go with strawberries, raspberry to go with raspberries, etc.). Pour cottage cheese into a large bowl. Add dry Jell-O and mix until Jell-O is dissolved (can let set for 5 or 10 minutes after doing that). Add fruit desired into mixture. Add Cool Whip and gently stir into mixture a little at a time to make sure it is well mixed. Refrigerate until served. Enjoy! Use kiwi and 8 to 12 mandarin oranges for decorating top.

Polly Nelson

FROZEN CRANBERRY BANANA SALAD

1 (20 oz.) can pineapple tidbits
5 med. firm bananas, halved lengthwise and sliced
1 (16 oz.) can whole-berry cranberry sauce
1/2 c. sugar
1 (12 oz.) carton frozen whipped topping, thawed
1/2 c. chopped walnuts

Drain pineapple juice into a medium bowl; set pineapple aside. Add bananas to the juice. In a large bowl, combine cranberry sauce and sugar. Remove bananas, discarding juice, and add to cranberry mixture. Stir in pineapple, whipped topping and nuts. Pour into a 13x9x2 inch dish. Freeze until solid. Remove from the freezer 15 minutes before cutting. Makes 12 to 16 servings.

FROZEN GREEN PEA SALAD

1 (10 oz.) pkg. frozen peas
2 c. finely chopped cabbage
1 bunch green onions, sliced thin

Dressing:
1/4 c. sour cream
1/4 c. mayonnaise
1/4 t. salt
1/4 t. curry powder
1 t. prepared mustard
1 t. rice wine vinegar
3/4 c. salted Spanish peanuts

Combine peas, cabbage and onions. Combine dressing ingredients and pour over cabbage mixture and mix lightly. Cover and chill for at least an hour or overnight. Before serving, pour 3/4 cup salted Spanish peanuts over top of salad.

Bernice Palmtag

FRUIT SALAD WITH STRAWBERRIES AND CREAM

1 pt. basket fresh California strawberries, stemmed and halved, divided
1 t. finely chopped fresh mint or 1/2 t. dried mint
1/2 t. honey
1/2 c. light sour cream
Lettuce leaves
2 c. fresh fruits in season (blueberries, sliced peaches, oranges, kiwi fruit or raspberries)

To make strawberry dressing: In container of electric blender, use enough of the strawberries (about 1/2 cup) to make 1/4 cup purée.

GERTIE'S SALAD

1 sm. pkg. lemon Jell-O
1 c. boiling water
1/2 c. cold water
1/2 c. mayonnaise
1 T. vinegar
1/3 c. sweet pickle relish
1 c. chopped celery
1 T. chopped onion
1 c. peas
1 c. tuna or chicken
2 hard cooked eggs
1/2 to 1 t. salt

Using a 9x9 inch pan; mix lemon Jell-O, boiling water, cold water and mayonnaise. Add vinegar, relish, celery, onion, peas, tuna or chicken, eggs and salt. Double for a 13x9 inch pan.

Bernie Palmtag

KALE SALAD

1/2 c. extra-virgin olive oil
1/4 c. freshly squeezed lemon juice
3 garlic cloves, mashed
1/2 t. salt
Pinch of red pepper flakes
2 bunches kale (about 14 oz.), ribs removed and leaves sliced into 1/4" shreds
1/2 c. finely grated Grana Padano or Parmigiano-Reggiano cheese (grated on a microplane)
2 T. toasted whole wheat bread crumbs
Grana Padano or Parmigiano-Reggiano cheese shavings, for garnish

In a salad bowl, whisk together the oil, lemon juice, garlic, salt and red pepper flakes. Add the kale and toss well to coat. Let the salad sit at room temperature for 10 to 30 minutes. Add the grated cheese and bread crumbs and toss again. Garnish with the cheese shavings before serving. Cover any leftovers and refrigerate for up to 2 days. Makes 8 servings.

Kay Lynn Benko

GUACAMOLE SALAD BOWL

Salad:
5 c. torn lettuce
2 med. tomatoes
1 c. baby shrimp
1 c. shredded Cheddar cheese
1 c. corn chips
1/2 c. olives
1/4 c. sliced green onions

Dressing:
1/2 c. avocado
1/2 c. sour cream
1 T. lemon juice
1/2 c. vegetable oil
1 garlic, minced
1/2 t. sugar
1/2 t. chili powder
1/4 t. salt

Combine salad mix; set aside.
Dressing: In a Cuisinart, combine all dressing ingredients until smooth. Pour over salad, mix, serve ASAP.

KALE SALAD

1 lg. bunch leaf kale
1/4 c. lemon juice, freshly squeezed
1/4 c. olive oil
1/2 t. salt
1/2 red onion, thinly sliced (optional)
1 carrot, grated
1/2 c. blanched almonds
1/2 c. dried cranberries
1/4 t. ground cumin
1/4 t. fennel
1/4 t. coriander

Wash kale leaves well and trim them from the center stems. Cut the greens finely and place in a bowl. Add the lemon juice, olive oil and salt. Massage the kale with clean hands for 3 to 5 minutes. This breaks down the fibers of the plant without having to steam or cook. Add red onion, carrot, almonds, cranberries and spices. You can also add orange slices or mango. Let sit in the refrigerator for at least 1/2 hour to marinate. Then enjoy!
Note: Vegetarian version: add chunks of feta cheese!

Norah Miller

A KING'S SALAD

1/4 lb. Roquefort cheese, crumbled
1 t. vinegar
2 T. grated American cheese
1 T. finely minced onion
Paprika to taste
1 c. whipped cream
1-1/2 c. finely shredded cabbage
Lettuce
Tart French dressing

Mix together the first seven ingredients. Chill 2 or 3 hours. Serve on crisp lettuce with a tart French dressing. Delicious with cold meat, rye bread and chilled melon or other crisp fruit.

Note: Charter member, Soroptimist International of Carmel By the Sea.

Lee Chamberlin

LAYERED GREEN SALAD

1 head shredded lettuce
1 c. thinly sliced celery
1 c. thinly sliced green onion with some tops
1 or 2 (8 oz.) cans sliced water chestnuts
1 pkg. raw frozen peas

Topping:
2 c. mayonnaise
2 t. sugar
2 t. garlic powder (go light with garlic)
1/2 c. Parmesan cheese
2 t. salt

Blend well and spread over first ingredients. Chill. Thinly sliced meat, bacon bits and veggies can be added. Top with bacon bits.

Dottie Schwenne

LENTILS, RED ENDIVE,& HONEY CASHEWS

1 c. green or Puy lentils
2 bay leaves
6 T. olive oil, divided
3 T. red wine vinegar
5 T. honey, divided
1/4 t. red pepper flakes
1/2 t. ground turmeric
1/2 t. salt
1/4 lb. unsalted roasted cashews, broken into pieces
4 red endives, quartered lengthwise
1/2 c. roughly chopped fresh parsley
1/4 c. roughly chopped fresh basil
1/4 c. roughly chopped fresh dill

Place lentils and bay leaves in medium saucepan, cover with water, and bring to a boil. Reduce heat to medium-low and simmer 15 minutes, or until lentils are tender. Drain, and return to pan. Stir in 3 tablespoons oil, vinegar and 2-1/2 tablespoons honey; season with salt and pepper, if desired. Discard bay leaves, and cool until just warm. Preheat oven to 300° and line baking sheet with parchment paper. Combine remaining 2-1/2 tablespoons honey, red pepper flakes, turmeric, and salt in small bowl. Add 1 teaspoon water, or enough to make thick paste. Add cashew pieces, and stir to coat. Spread cashews on prepared baking sheet, and roast 15 to 20 minutes, or until nuts are crunchy and dry but slightly sticky. Cool on pan. Heat remaining 3 tablespoons oil in skillet over high heat; add endives, and sprinkle with salt, if desired. Cook endives 2 minutes, turning once, just to soften. Transfer to large bowl. Add lentils, cashews, parsley, basil and dill and season with salt and pepper, if desired. Stir gently and serve warm or at room temperature.

Note: A lightly dressed warm lentil salad gets a bold flavor boost from spiced cashews. “For a salad like this, the dressing needs to be interesting, but not overwhelming,” says Ottolenghi of the simple oil-and-vinegar combination laced with lots of fresh herbs.

Bernie Palmtag

MACARONI SALAD

1 sm. jar pimentos
16 oz. can sm. pitted olives
1 chopped onion
1/2 c. pickle relish
1 to 2 t. Coleman mustard
1 t. whole mustard seeds
2 t. salt
1 c. salad dressing
1 c. mayonnaise (not low fat)
2/3 c. milk
1/4 c. apple cider vinegar
1/3 c. oil

Take bowl and mix ingredients. Stir up and taste (should be salty). Cook and drain 4 cups elbow macaroni. Bring to a boil and cook 8 to 10 minutes on rolling boil. Mix sauce and macaroni (turn or mix frequently overnight). Garnish with paprika and parsley. May also use a sliced hard boiled egg. Serves 14.

Dodo Carr

MANDARIN & ALMOND SALAD

2 T. sugar
1/2 c. slivered almonds
1/4 c. vegetable oil
2 T. vinegar
1 T. fresh parsley, minced
1 t. salt
1/8 t. pepper
1/8 t. hot pepper sauce
1 sm. red onion
1 (11 oz.) can mandarin oranges, drained
Red leaf or Romaine lettuce

Mix oil, vinegar, parsley, salt, pepper, hot pepper and 2 tablespoons of sugar. Mix well and toss with lettuce, onions and oranges. Top with almonds. Makes 4 to 6 servings.

Karen S.

MANDARIN TURKEY SALAD

Cubed cooked turkey
Lettuce of choice
Sliced almonds
Canned mandarin oranges
Shredded carrot
Seasoned rice vinegar

Amounts depend on size of a salad you wish to make. I buy a rotisserie turkey salad and this salad is my first priority. Very easy to put together and very tasty.

Sue Bloom

NAPA CABBAGE SALAD

1 or 2 heads Napa cabbage
1 bunch sm. green onions
Fresh cilantro
1 c. crumbled sesame bread sticks
1 pkg. top ramen noodles
1 c. (approximately) sliced almonds

Dressing:
2 T. sugar
1/2 c. oil
1 t. seasoned salt (Lawry's)
1/2 t. ground pepper
3 T. seasoned rice wine vinegar

Chop cabbage, green onions and cilantro. Place in salad bowl. Sauté crumbled bread sticks, crumbled uncooked ramen noodles (save seasoning packet for another use) and nuts in a cube of butter or margarine just until golden. Let dry on paper towel. When ready to serve, add nut mixture to greens and add dressing and toss.
Dressing: Mix all together.
Note: This recipe may easily be doubled.

Leslie Henderson

ONION SLICE SALAD

3 sweet Hawaiian onions
2 stalks green onions
1 T. finely chopped ginger
1/4 c. ponzu
Shichimi pepper spice

Mix all together.

Harry Ishikawa

PARTY JELL-O SUPREME

3 (3 oz.) pkgs. lemon Jell-O
2 c. hot water
12 lg. marshmallows, chopped
3 lg. bananas
1 lg. can crushed pineapple, drained and save juice
1/2 c. sugar
2 t. flour
1/2 c. pineapple juice
1 T. butter
1/2 c. whipping cream
1/2 c. chopped nuts

Dissolve the Jell-O in hot water. Stir in marshmallows, sliced bananas and drained pineapple. Pour into 12x9 inch pan. Place in the refrigerator to cool. Cook sugar, flour, pineapple juice and butter together until well blended. Whip the cream and stir into sauce. When sauce is cooled, spread over the Jell-O. Sprinkle the top with 1/2 cup chopped nuts, if desired. Chill well then serve.

Jeanne Lynch

PINEAPPLE CHEESE MOLD

1 pkg. lemon Jell-O
2 c. whipped cream
1/3 lb. cottage cheese
1 sm. can crushed pineapple
1/4 c. walnuts
1/4 c. maraschino cherries

Dissolve Jell-O in water. Let cool until it pours like honey. Fold in whipped cream. Add remaining ingredients and mold.

Note: Celeste Coehlo was the wife of one of Watsonville's finest gardeners. She was an excellent cook and to be invited to her dinner parties was a tasty treat.

Mrs. Joe Coehlo

SPICY QUINOA, TOMATO & CUCUMBER SALAD

1 c. quinoa
3 c. water
Salt to taste
2 c. diced cucumber
1 sm. chopped onion
1 lg. chopped tomato
1 to 2 jalapeño peppers
1/2 c. chopped cilantro
1 T. red wine vinegar
2 T. fresh lime juice
3 T. olive oil
1 avocado, sliced

Place quinoa in a bowl, cover with cold water, let sit 5 minutes. Drain through a strainer and rinse. Bring 3 cups water to boil. Add salt and quinoa. Bring back to a boil. Cover and simmer 15 minutes. Drain off water, cover the pan with dish towel, let sit 10 minutes. Put chopped cucumber in colander and sprinkle with salt. Toss and let sit 15 minutes. Rinse cucumber with cold water. Place chopped onion in bowl with cold water, sit 5 minutes. Combine tomatoes, peppers, cilantro, vinegar, lime juice and oil in a bowl. Add cucumber and onion. Add quinoa and cilantro. Toss all ingredients together. Adjust seasoning. Serve with sliced avocado and cilantro sprigs. Serves 6.

Wendy K. Hurst

RASPBERRY JELL-O SALAD

2 sm. pkgs. raspberry Jell-O
2 c. boiling water
1 sm. can frozen orange juice, undiluted
1 sm. can crushed pineapple
1 pkg. frozen raspberries, sweetened in juice

Add raspberry Jell-O to bowl and pour in boiling water. Stir to dissolve. Add orange juice, pineapple with juice and raspberries. Chill until form.

Note: Joanne Bartlett, coming from the mid west (Missouri) we always grew up with a Jell-O salad for Sunday dinner or for holidays. True family favorite. For large family, double above ingredients and pour into large ring mold. Chill and unmold onto plate. Pretty dish for Christmas. This is also good with ham dinner because of orange and pineapple.

Jody Ruso

RASPBERRY SALAD

2 (sm.) pkgs. strawberry Jell-O
1-1/2 c. hot water
1 can whole cranberries
1 (#2) can crushed pineapple
1 pt. sour cream
2 pkgs. raspberry Jell-O
1-1/2 c. hot water
1-1/2 c. frozen raspberries

Mix first 4 ingredients in 13x9 inch pan. Let set then spread with sour cream. Let set until firm. Mix raspberry Jell-O, water, frozen raspberries; stir until thicken. Then spoon on top of sour cream. Let stand until firm.

Nellie Mir

RED, WHITE & BLUEBERRY JELL-O

1 lg. pkg. strawberry or raspberry (red) Jell-O
1 env. plain knox gelatin
1 c. whipping cream
1 c. sugar
2 c. sour cream
1 t. vanilla
1 sm. raspberry or berry (blue) Jell-O
1 can blueberries

Use a 13x9 inch glass dish. Dissolve strawberry Jell-O in 4 cups hot water and let set. Soak 1 envelope of plain gelatin in 1/2 cup water and let stand. Combine 1 cup whipping cream, not whipped, and 1 cup sugar in pan. Stir over low heat until sugar is dissolved. Remove and add plain gelatin while still warm. Stir up and add 2 cups sour cream and 1 teaspoon vanilla. Pour mixture over set strawberry Jell-O for second layer and let set. For third layer, dissolve raspberry or berry blue Jell-O in 1 cup hot water. Cool slightly and then add canned blueberries, juice and all. Pour on top of set cream layer. Let this set.

Note: This is a fun and yummy recipe to serve on 4th of July or any patriotic occasion. Three generations in this book: Joanne Bartlett, Jody Ruso, Kerry Ruso Stringari.

Kerry RUso Stringari

SPANISH ORANGE SALAD

1/4 c. oil
2 T. wine vinegar
3/4 t. salt
1/2 t. coriander (optional)
1/8 t. pepper
3 med. oranges, peeled and sliced thin
1/2 c. thinly sliced red onion
8 c. crisp torn greens
1/2 c. black ripe olives

Mix well oil, vinegar, salt, coriander and pepper. Pour over oranges and onions; toss lightly. Let stand at room temperature 30 minutes. Add to greens; toss well. Garnish with olives. Serve immediately. Serves 6.

Pat Donohue

LIME PINEAPPLE JELL-O MOLD

1 pkg. lime Jell-O
1 c. hot water
1 sm. can crushed pineapple
2 pkgs. cream cheese
1/2 pt. whipped cream

Dissolve Jell-O in boiling water. Add all other ingredients to bowl. Stir to mix well and distribute cream cheese. Pour into mold. Chill until set.

Note: Joanne Bartlett and her husband Gene had a dress shop on Main Street. They specialized in traditional clothes, Pendleton skirts and jackets, Dalton cashmere sweaters.

Joanne Bartlett

WILD RICE SALAD

3 c. California Wild Rice Trilogy, Trader Joe's (brown basmati rice, long grain brown rice, wild rice)
6 c. water
1 c. slivered almonds
1-1/2 c. dried cranberries
1 c. chopped celery
1 c. chopped sweet onion
1 lg. can mandarin oranges
2 to 3 grated carrots

Dressing:
1 c. canola oil
1/2 c. red wine vinegar
2/3 c. sugar
2 t. dry mustard
2 t. salt

Bring water to a boil before adding rice. Best to cook rice for 50 minutes. Allow to cool. Combine remaining ingredients. It usually helps to mix these before adding to.
Dressing: Again, it is best to mix these before adding or subtracting.

GeorgeAnn Menasco

SPINACH SALAD WITH VINAIGRETTE

1-1/4 c. vegetable oil
1/2 c. apple cider or apple juice
1/4 c. cider vinegar
1/4 c. Dijon mustard
1/4 t. black pepper

Mix all ingredients together and pour over a bed of spinach. Top with chopped apples, smoked Gouda cheese and fresh berries.

S. Martinelli & Co.

STRAWBERRY-CHICKEN SALAD

1/2 c. reduced-calorie mayonnaise
2 T. chopped prepared chutney
1 t. grated lime peel
1 t. salt
1 t. curry powder
1 T. lime juice
2 c. diced, cooked chicken
1 c. sliced celery
1/4 c. chopped red onion
1-1/2 pt. fresh California strawberries, stemmed, divided
Lettuce leaves

In large bowl, mix mayonnaise, chutney, lime peel, salt, curry powder and lime juice. Add chicken, celery and onion; toss, cover and chill. Just before serving, slice 1 pint of the strawberries; gently toss with chicken mixture. To assemble salad, line platter or individual serving plates with lettuce. Mound chicken mixture in center. Garnish with whole strawberries. Makes 4 servings.

Note: The strawberry belongs to the genus "Fragaria," a member of the rose family. Fragaria is derived from the Latin word for fragrant. Bottled chutney and curry add exotic flavor to this main-dish salad.

California Strawberry Commission

SWEETHEART SALAD

2 c. crushed pineapple
1/2 c. sugar
1-1/2 T. unflavored gelatin (2 pkgs.)
1/4 c. cold water
2 T. lemon juice
2 T. maraschino cherry juice
2 (8 oz.) pkgs. cream cheese, softened
12 maraschino cherries, chopped fine
1/2 pt. whipping cream, whip
1 (3 oz.) pkg. raspberry Jell-O
1 c. or more of frozen raspberries

Heat pineapple with sugar. Soften gelatin in 1/4 cup cold water and stir into pineapple mix. Add lemon and cherry juices. Set aside and cool. Mash cream cheese, and stir in cherries then add to the pineapple, adding a small amount of pineapple mixture to the cheese at a time. Chill until slightly thickened. Whip cream and blend with pineapple mixture. Pour into a clear bowl and let set in refrigerator. Mix 1 cup of boiling water with raspberry Jell-O. Add defrosted raspberries and juice. Pour over the top of pineapple layer and let set.

Margie Jaye

STRAWBERRY-POPPY SEED SALAD

1/3 c. vegetable oil
3 T. cider vinegar
2 T. water
1-1/2 T. honey
1 T. poppy seeds
1/2 t. salt
1/2 t. paprika
1/4 t. pepper
Butter lettuce leaves
1 pt. basket fresh California strawberries, stemmed and halved
1 sm. red onion, sliced and separated into rings

In container of electric blender, combine oil, vinegar, water, honey, poppy seeds, salt, paprika and pepper. Blend until thoroughly mixed; set aside. To assemble salad, line 4 individual serving plates with lettuce. Arrange strawberries and onion ring equally divided on lettuce. Stir dressing before serving; pass separately. Makes 4 servings.
Note: Colorful and sweet-tart, this salad is great with baked or grilled chicken or fish.

California Strawberry Commission

SPINACH SALAD

Dressing:
3 T. ketchup
1-1/2 t. Worcestershire
2 T. chopped onion
Dash pepper
2 T. cider vinegar
1/4 c. sugar
1/8 t. salt
1/2 c. vegetable oil

Salad:
10 oz. pkg. spinach
1 c. fresh mushrooms, sliced
3 bacon strips, cooked and crumbled

Mix all together in blender. While processing, add oil in steady stream. Pour over salad ingredients.

JoAnn Vear

WARM YAM SALAD

3 c. yams and/or red potatoes, cut into cubes (approximately 3 med. sweet potatoes)
1/4 c. water, for steaming
1 T. organic mayonnaise or Veganaise
1 to 2 t. stone ground mustard
2 T. apple cider vinegar
1 T. olive oil
1/2 t. dill (I use 1 T. fresh dill)
1 t. ground cumin
1/2 t. black pepper
1/2 c. pumpkin seeds
2 T. fresh cilantro, chopped

Wash yams, either leaving skins on or peeling them, your choice. Place water at the bottom of a medium saucepan with steamer basket; add yams and cover to steam for 10 minutes or until you can easily pierce yams with a fork. While yams are steaming, whisk together mayonnaise, mustard, apple cider vinegar, olive oil and spices. Set aside. Remove yams from heat, toss with dressing and garnish with pumpkin seeds and herbs. I sometimes add pistachio nut meats as well! Serves 4 to 6.

Norah Miller

SALAD DRESSINGS

COCOA VINAIGRETTE

1 t. Dijon mustard
1 t. good cocoa powder
1/4 c. balsamic vinegar
1/4 c. extra virgin olive oil

Whisk together the mustard and cocoa powder. Add the balsamic vinegar and blend well. While whisking, add the olive oil slowly, until the mixture emulsifies. This vinaigrette is great on a baby arugula salad, as well as a dressing on vegetables. Serves 4 to 6.

Norah Miller

BLEU CHEESE DRESSING

3/4 c. sour cream
1/2 t. black pepper
1/3 t. garlic powder
1 t. dry mustard
1 t. salt
1 t. Worcestershire sauce
1-1/3 c. mayonnaise
4 oz. crumbled bleu cheese

In a mixing bowl, combine first 6 ingredients and blend 2 minutes at low speed. Add mayonnaise and blend 1/2 minute at low speed, then increase speed to medium and blend an additional 2 minutes. Slowly add bleu cheese and blend at low speed no longer than four minutes. Refrigerate 24 hours before serving. Makes 2-1/2 cups.

JoAnn Vear

CHINESE SESAME DRESSING

6 c. red wine vinegar
2 c. lemon juice
2 c. seasoned rice vinegar
1 c. apple vinegar
3 T. fresh ginger, minced
4 T. Coleman's dry mustard
2 T. ground celery seed
1 T. salt
2 lb. box brown sugar
3 c. honey
2 c. peanut butter with nuts
2 qts. sesame oil

Mix all together.

Bernice Palmtag

FRENCH DRESSING

1/4 c. sugar
1 t. dry mustard
1/4 t. paprika
1/2 t. salt
3/4 c. vinegar
1-1/2 c. olive oil
1 c. tomato soup
2 T. Worcestershire sauce

Mix all the dry ingredients, add the liquids and beat with an egg beater. Put away in jars, putting a clove of garlic in each jar. This makes 1 quart and keeps indefinitely.

Mrs. Ruth Day was the Foods teacher at WHS until the mid-50s.

Ruth Day

GREEN GODDESS DRESSING

8 to 10 fillets of anchovies
1 green onion
1/4 minced parsley
2 T. minced tarragon
3 c. mayonnaise
1/2 c. tarragon vinegar
1/2 c. finely cut chives
Lettuce (Romaine, Escarole and Chicory)

Mix anchovies with green onion. Add minced parsley and minced tarragon, mayonnaise, tarragon vinegar and finely cut chives. Serve over lettuce.

JoAnn Vear

KELLY'S KILLER SALAD DRESSING

Olive oil
Dijon mustard
Brown sugar
Honey balsamic vinegar
Garlic
Salt
Pepper

Mix five equal amounts of olive oil, Dijon mustard, brown sugar (less than a full part), honey and balsamic vinegar. Then add garlic, salt and pepper.

Kelly Kersten

JAPANESE SALAD WITH DRESSING

3/4 c. red miso
3 T. sugar
3 T. rice wine
2 T. hot water
2 t. light soy sauce
1/4 t. sesame oil
2 T. toasted sesame seeds
1/2 head lettuce
1 shredded carrot

Combine red miso and sugar. Add rice wine, hot water, soy sauce, sesame oil and sesame seeds. Stir until well blended. Pour over lettuce and carrot.

Christine Palmtag

ITALIAN HONEY MUSTARD

1/2 Italian vinaigrette
1/2 honey mustard

Recently I had lunch at Café Bliss in Oakdale, California. The special of the day was Miranda Chicken Salad. It was absolutely delicious. I asked the cook about the salad dressing and he gave me this simple recipe. Half Italian vinaigrette, half honey mustard; taste and adjust accordingly. I bought Marie's brand and it keeps well and is delicious.

JoAnn Vear

MISO DRESSING

2 T. white miso
1 t. sugar
1/8 t. dry mustard
1 T. water

Mix all ingredients well. Great on tossed lettuce salad.

Christine Palmtag

SPINACH SALAD DRESSING

2/3 c. salad oil
1/4 c. wine vinegar
2 T. white wine
2 t. soy
1 t. sugar
1 t. dry mustard
1/4 t. curry
1/2 t. salt
1 t. pepper
Fresh spinach
Hard boiled eggs
Bacon bits
Green onion/red onion
Mushrooms

Mix salad oil, wine vinegar, white wine, soy, sugar, dry mustard, curry, salt and pepper. Mix well. Stores for 1 to 2 weeks. Pour over remaining ingredients.

Lynette Sedenquist

SZESCHUAN STYLE SALAD DRESSING

2 T. soy sauce
2 T. sesame oil
1/2 c. mayonnaise
2 t. Dijon
Sesame seeds

Mix soy sauce, sesame oil, mayonnaise and Dijon. Garnish with sesame seeds.

Bernice Palmtag

TAHINI DRESSING

3 c. tahini
1-1/2 c. lemon juice
2 T. crushed garlic
1/2 t. cayenne pepper
1-1/2 c. water
1/4 c. soy sauce, to taste
Salt and pepper, to taste
1 c. Braggs soy sauce
1/2 c. sake

Combine all the above ingredients. Great and ready for salad, especially for Chinese chicken salad.

Kathy Ishikawa

YOGURT DRESSING

1/2 c. yogurt
1 egg, beaten
2 t. honey
2 T. cider vinegar
1/2 t. sea salt
1/2 t. celery seed

Mix all ingredients thoroughly in top of double boiler. Cook over hot water, stirring often until thickened, like heavy cream. Cool and mix well with slaw.

Notes

VEGETABLES

BROCCOLI STUFFED TOMATOES

6 med. tomatoes
10 oz. pkg. frozen broccoli spears, or fresh
1 c. shredded Havarti cheese
1/2 c. mayonnaise
1 c. soft bread cubes (about 3 slices bread without crust)
2 green onions, chopped
Parmesan cheese

Cut top from tomatoes; scoop out pulp, leaving shells intact. Sprinkle center of tomatoes with a little salt and pepper. Drain on rack or paper towels. Cook broccoli according to package instructions, cut broccoli into pieces (omit tough larger ends). Combine broccoli with Havarti, mayonnaise, bread cubes and green onions. Sprinkle with Parmesan. Bake 350° for 30 minutes.

Georgeann Menasco

SPINACH TORTE

2 pkgs. frozen, chopped spinach, squeezed dry
1/2 c. Parmesan
2 T. chopped parsley
2 cloves garlic, chopped
1 c. dried breadcrumbs
1/2 c. olive oil
4 eggs
1/4 t. dried marjoram
Salt and pepper

Mix eggs and add all other ingredients. Bake in buttered 9 inch pan 350° for half hour or until firm and lightly browned.

BASIC ARTICHOKE RECIPE

That elegant thistle, the artichoke, thrives in the salty, foggy, sunny, warm and cool climate of Monterey and the central coastal districts of California. California and Italy are the only places where the artichokes are grown on a large commercial scale. Eating an artichoke provides the same innocent pleasure as eating fried chicken, French fries or barbecued spareribs. The only practical way of eating it is with the fingers. Also, when all the edible leaves have been toothily scraped clean of their tender meat, when the tiny inner leaves have been discarded, and the choke scraped away, there is a sense of achievement like getting to the end of the rainbow. The treasure is the heart of the artichoke. Service the artichoke with melted butter, mayonnaise or Hollandaise sauce. At the center of the table place a large bowl into which you can fling the fibrous remains. Select artichokes that are firm and thick-leaved. (I prefer the small to medium sized as they seem to have more flavor.) Sometimes the choke is tinged with brown. This means it is frost kissed. This has done no harm. Inspect the base for tell-tale black spots that may mean a worm has found the heart. It is very rare to find a worm in an artichoke, but always look. Cut the stem flush with the base and break off the dry smaller leaves around the stem. Slice off the top prickly tips. Wash the choke with cold water spreading the leaves a little. Place the chokes top down in a pan with water coming halfway up to the chokes. Sprinkle olive oil all over the bases of the chokes and you can add either garlic powder if you are feeling lazy or several cloves of fresh garlic. You can also sprinkle on some wine vinegar at this time. Cover and bring to a boil, turn down stove and simmer until a fork easily penetrates the base, about 40 minutes depending on the size of the choke. Drain. Let cool a little before serving. They are delicious hot or cold the next day, if you have any left.

JoAnn Vear

BROILED ASPARAGUS WITH MISO AND GINGER

1/2 c. miso paste
1 clove garlic, minced
1 t. minced ginger
2 t. fresh lime juice
1 pinch red pepper flakes
1-1/2 lb. asparagus
1 T. olive oil
Pinch of salt

Preheat broiler. In medium bowl, combine miso paste with garlic, ginger, lime juice, pepper flakes and 1 tablespoon boiling water. Stir well and set aside. Toss asparagus with olive oil and salt. Place on baking sheet and set rack 6 inches from broiler. Broil 3 minutes. Toss asparagus with miso mixture and place back under broiler until tender and slightly charred (3 to 5 minutes).

CAULIFLOWER AU GRATIN

1 head cauliflower
2 T. butter, unsalted
2 T. flour
1 c. milk
1 c. crème fraîche
2 oz. crumbled chèvre
1/4 c. snipped fresh chives
Pinch of salt, pepper, cayenne

Trim cauliflower and cut into florets. Preheat oven to 350° and lightly butter a 12 inch shallow baking dish. Bring a large pot of water to boil, add the cauliflower and simmer about 10 minutes until fork tender, drain. In a small saucepan, melt the butter and whisk in the flour, forming a paste. Gradually add the milk, stirring until smooth and thick. Stir in remaining ingredients and remove from heat. Arrange the cauliflower florets in the baking dish and pour the sauce over it. Bake about 40 minutes until golden, bubbly and yummy! Serves 6.

Suzy Hunt

CAULIFLOWER DELIGHT

1 cauliflower, broken into florets
1 pkg. ramen noodles, partly broken
1 c. shiitake mushrooms
1/2 c. onions, chopped
1 clove garlic, minced
1 can cream of mushroom soup
3/4 soup can water
Grated Cheddar cheese to garnish

Steam cauliflower and ramen until almost done. In sauté pan, cook mushrooms, onion and garlic. Mix together soup, water, sautéed vegetables, cauliflower and noodles. Place in casserole and top with cheese. Bake at 350° for 35 minutes. Makes 4 servings.

Patricia McQuade

GREEN BEANS PROVENCAL

4 lg. tomatoes
1 lb. fresh green beans
2 T. olive oil
1 lg. onion, chopped coarsely
4 cloves garlic, chopped finely
1/2 c. dry white wine
1/2 c. pitted Nicoise olives
1 T. fresh lemon juice
2 T. coarsely ground black pepper

Peel, seed and coarsely chop tomatoes. (Easy to peel by bathing first in boiling water for a minute then rinsing in cold water.) Set aside. Bring a saucepan of water to boil and add the beans. Simmer until tender-crisp, about 3 minutes. Set aside. Heat the olive oil in a large skillet over medium heat and add onion and garlic. Sauté for 5 minutes. Add tomatoes and wine and simmer for 20 minutes. Toss in the olives and the beans and heat for about 3 minutes. Sprinkle with lemon juice and black pepper. Serve immediately. Serves 4 to 6.

Suzy Hunt

ORIENTAL GREEN BEANS

1-1/2 lbs. green beans, trimmed
4 T. soy sauce
1 T. oriental sesame oil
1 t. granulated sugar
6 garlic cloves, minced

In a large pot of rapidly boiling water, cook green beans until tender, 4 to 5 minutes. While beans are cooking, in a small bowl combine soy sauce, oil and sugar, set aside. Drain beans. While beans are still hot, add soy sauce mixture and garlic and toss to cover beans with the mixture and garlic. Let cool and serve as a side. Sprinkle with sesame seeds. Makes 6 servings.

Note: This is a favorite way my family likes green beans.

Mabel Cole

ROASTED CABBAGE WITH CHIVE MUSTARD VINAIGRETTE

1/2 green cabbage
1 T. olive oil
1/4 t. salt and pepper

Vinaigrette:
2 t. Dijon mustard
2 t. white balsamic vinegar
1 t. lemon juice
1/4 t. pepper
1/2 t. salt
3 T. minced fresh chives
2 T. olive oil

Preheat oven to 450°. Coat baking sheet, cut cabbage into 4 wedges cutting out thick middle core, leaving wedges as intact as possible. Drizzle with 1 tablespoon olive oil and sprinkle with salt and pepper. Roast cabbage 12 minutes, flip and roast additional 8 minutes.
Vinaigrette: Combine all ingredients. Remove cabbage, drizzle with vinaigrette, serve warm.

Bridget Smith

ROASTED MUSHROOMS WITH BALSAMIC GARLIC AND HERBS

2 lbs. mixed mushrooms
2 garlic cloves, chopped
1/2 c. olive oil
Salt and pepper
1 t. fresh rosemary
1 t. fresh sage
1/4 c. parsley
1 t. balsamic vinegar

Wash and slice mushrooms in fourths. Combine all ingredients except balsamic vinegar. Place in an oven proof dish large enough to hold all the mushrooms. Bake at 350° for 30 to 40 minutes until tender. Drizzle with balsamic vinegar and serve. Excellent side dish.

Kellie Allyn

SCALLOPED MUSHROOMS

1-1/2 lbs. fresh mushrooms, sliced
3 c. soft French bread crumbs (fresh bread whirled in blender)
3/4 c. butter, melted
Salt and pepper
1/2 c. dry white wine

Place about a third of the mushrooms in a buttered 2 quart baking dish; cover with about a third of the bread crumbs and drizzle about a third of the butter over the crumbs. Sprinkle with salt and pepper. Repeat, using another third of the mushrooms, crumbs and butter. Add salt and pepper. For the top layer, cover with remaining mushrooms, sprinkle with salt and pepper and pour wine over all. Cover and bake at 325° for about 35 minutes. Mix remaining butter and crumbs and spoon over mushrooms. Bake, uncovered, 10 more minutes or until crumbs are toasted. May be assembled ahead. Bake at the last minute. Serves 12.

Wilma Lease

SWEET-SOUR GREEN BEANS

4 strips bacon
1 c. sugar
1 c. vinegar
1 med. chopped onion
2 cans green beans, drained

Fry bacon "crisp". Mix sugar and vinegar in bacon drippings. In casserole add onion, green beans, sauce and bacon. Heat until hot. Let sit 4 to 6 hours.

Bernie Palmtag

GRILLED SHOYU CORN ON THE COB

Corn on the cob
Soy sauce

Shuck cobs and roll in soy sauce. Heat grill to 400°. Place cobs on grill and turn approximately every 3 minutes while basting often. Remove from grill in approximately 9 minutes or until cobs show slight brazing.

Harry Ishikawa

BAKED ZUCCHINI

2 lbs. zucchini, sliced
2 eggs
1/4 c. sour cream
1 onion, chopped
1/2 c. Cheddar cheese, grated
Salt to taste
Dash of pepper
Buttered cracker crumbs

Cook squash until tender, about 5 to 10 minutes. Beat eggs slightly and blend in sour cream. Add onion, cheese and seasonings. Mix with squash. Top with cracker crumbs and bake at 350° for 35 minutes. Serves 6 to 8.

Ruth Baade

ONION PIE

1 c. crushed soda crackers
1/4 c. butter, melted
1 c. chopped onions
2 c. grated Swiss cheese
3/4 c. sour cream
2 beaten eggs
Dash of salt
1/2 c. bacon bits
2 t. brown sugar

Combine soda crackers with butter and put in pie pan. Sauté the onions. Combine cheese, sour cream, eggs, salt, bacon bits and add sautéed onions. Pour into crust, top with brown sugar and bake 30 minutes at 350°.
Note: I like to use fresh bacon or even the precooked and then chopped.

JoAnn Vear

PARMESAN VEGETABLE SPIRAL

1 lg. yellow onion
2 lg. tomatoes
1 lg. potato
2 med. zucchini
2 med. squash
Olive oil, enough to lightly coat
1 T. fresh thyme
Salt and pepper to taste
1/2 to 1 c. Parmesan cheese

Grill onions and place in the base of a round oven proof serving dish. Slice on the round, tomatoes, potato, zucchini and squash. Place in a spiral, one tomato then one potato, zucchini and squash, repeat until a circle of color fills the entire dish. Drizzle with olive oil liberally. Sprinkle with thyme, salt and pepper. Cover with grated Parmesan cheese. Roast about 30 minutes at 350°. Great for a side dish at a potluck.
Note: A bed of grilled or sautéed onions is topped with a medley of vegetables (sliced rounds tomatoes, onions, zucchini and squash).

Kellie Allyn

CHARDONNAY CABBAGE

3 lbs. green cabbage
3 c. California chardonnay
6 T. unsalted butter, melted

Cut cabbage into 3/4 inch slices. Soak in cold water mixed with 1 tablespoons coarse salt. Drain after 1 hour. Place in large heavy saucepan, barely cover with wine. Cover pot and simmer over low heat for 1-1/2 hours. Remove cabbage from pot with slotted spoon to a large bowl. Mix with melted unsalted butter. Quickly reduce cooking liquid until syrupy and lightly browned. Pour over cabbage; add salt and pepper. Serves 8 to 10.

Trio Recipe

ZUCCHINI CASSEROLE

3 med. zucchini, sliced in 1/4" rounds
1 shallot, thinly sliced
3 med. tomatoes, sliced in rounds
2 cloves garlic, minced
2 T. basil, dehydrated or fresh, minced
2 T. extra virgin olive oil
1/4 c. Parmesan cheese, grated

Prepare an 8 inch square Pyrex dish by spraying it with Pam and sprinkling with 2 tablespoons of Italian seasoned bread crumbs. Layer half of the sliced zucchini to cover the bottom of the dish. Spread half the shallots over the zucchini. Layer the second half of the zucchini over the shallots. Layer remaining shallots over zucchini. Layer tomatoes next. Sprinkle with minced garlic and basil. Lightly drizzle with the olive oil. Bake uncovered for 25 minutes at 325°. Remove from oven and sprinkle with Parmesan. Return to the oven uncovered for another 20 minutes or until Parmesan is melted. Let cool slightly before cutting. Serves 6 as a side dish.

Jan King

NOTES

SAUCES

CHOCOLATE DIPPING SAUCE

6 oz. butter
1-1/3 c. sugar
1-1/3 c. whip cream
8 T. cocoa (1/2 c. sifted)
1 T. vanilla
2 T. rum
1/4 t. salt

Melt butter in saucepan and add the rest of the ingredients. Whisk, bring to boil and simmer 5 minutes, stirring occasionally. Remove from heat, add instant coffee, stir until smooth. Cool to room temperature before serving. Store in refrigerator. Makes 3 cups.
Note: May be used for ice cream.

Bob Gassaway

BASIL PESTO

2 c. lightly packed fresh basil leaves
1/2 c. lightly packed fresh parsley leaves
1/2 c. olive oil
3 T. pine nuts
2 garlic cloves, peeled and sliced
1/4 c. freshly grated Parmesan
2 T. very soft unsalted butter
Salt to taste

In a food processor or blender, purée basil, parsley, olive oil, nuts and garlic. Stir in Parmesan and butter by hand. Season to taste with salt. If pesto is too thick, just before serving, add enough hot water to make it spreadable.

Wendy Hurst

EVELYN'S BARBEQUE SAUCE

1 (4 to 5 lb.) cross rib roast (can use hamburger, turkey hamburger or any cut of beef you want)
2 onions, chopped
4 to 5 stalks celery, leaves too, chopped
1 bell pepper, chopped
1 clove garlic, chopped
3 sm. cans tomato sauce
1 c. ketchup
1 T. prepared mustard (whatever you have)
1/3 c. brown sugar
1/4 c. vinegar (I used wine, stronger than apple it seems)
1/4 c. soy sauce
Salt and pepper
2 to 3 dashes liquid smoke
Juice from cooked meat

Cook meat about 2 hours at 300° or use a meat thermometer and cook until rare or medium rare. Not crucial in this recipe though. More done is okay. Make sauce while meat is cooking or can make it the day before to fit schedule. Sauté onions, celery, bell pepper, garlic until clear. Add rest of ingredients and simmer an hour at least. I let the roast cool, then take to butcher and have them slice it very thin. Then I tear it or cut it into smaller pieces but not too small, like each slice in half or whatever. I then put some sauce in a pressure cooker and put the meat in and then some more sauce. Pressure for about 15 minutes. You don't want it to fall apart, but to be tender enough to eat easily. You can let it all stand over night if you want. I did. If you use hamburger, this pressure process is not necessary. It can be used on chicken too. The amounts in the sauce can vary, not necessary to be exact, just taste and add whatever you think it needs.

Evelyn Templeton

CAJUN SAUCE

1 T. sour cream
2 T. horse radish
1/2 c. ketchup
2 T. Cajun/Creole spice
1/2 t. hot pepper sauce

Mix together. Refrigerate. Serve with 1 to 1-1/2 pounds cooked shrimp (41 to 70 count size).

CINNAMON-RUM SAUCE

1 c. butter
1 c. brown sugar
1 t. cinnamon
1/2 t. salt
1/4 c. dark rum
1 T. vanilla

Melt butter in sauce pan. Add brown sugar, cinnamon and salt and boil on low-medium for 6 minutes until smooth. Add dark rum and vanilla. Serve warm with bread pudding.

CORDON BLEU SAUCE

1 c. sour cream
1/2 oz. can tomato paste
1 oz. can mushroom soup
1/2 lb. Monterey Jack cheese, grated

Stir together sour cream, tomato paste and mushroom soup. When thoroughly mixed, fold in cheese. Spoon sauce over cordon bleu rolls and put in oven to cook. For 8 or 9 rolls.

John Skillicorn

ENCHILADA SAUCE

1-1/2 c. margarine or butter
1-1/2 c. flour
1/2 c. chili powder
1 t. cumin

Melt and mix the above until smooth. Add 1 (34 ounce) can Las Palmas enchilada sauce and 2 quarts of hot water. Cook on medium to medium hot, stirring constantly. When sauce thickens and starts simmering, it should be done. Will serve 16 to 18.
Note: Three quarts of sauce makes 16 enchiladas.

Bernice Palmtag

FRESCA SALSA

2 yellow chiles
1 lg. can tomatoes
1/2 bunch cilantro
1 t. salt
1 t. garlic powder
3 to 4 fresh tomatoes, chopped
1 onion, chopped

Boil chiles for 5 minutes. In blender add tomatoes, cilantro, salt, garlic powder and yellow chiles. Add to tomatoes and onion.

Lynette Sedenquist

HONEY-APPLE GLAZE FOR HAM

1/2 c. apple cider or apple juice
1/4 c. honey
2 T. cider vinegar
1 T. grainy mustard
1/2 t. ground cumin
1/4 t. cinnamon
Pinch ground cloves

Combine cider, honey and cider vinegar in a small saucepan. Bring to a boil, reduce heat and simmer for 5 minutes. Remove from heat and stir in mustard, cumin, cinnamon and cloves.

S. Martinelli & Co.

LEMON BBQ SAUCE

1/2 c. butter
3/4 to 1 c. lemon juice
1/4 c. water
1/2 T. salt
3 T. sugar
1-1/2 t. Tabasco
Dash parsley
Dash basil
Dash paprika

Melt butter in saucepan, then mix in all other ingredients. Brush on chicken. Every 5 minutes or so and brush on just before serving.

Scott Hervey

MOLINA'S OLD-FASHIONED CHILI GRAVY

1/2 c. lard or vegetable oil
1/2 c. flour
1 t. ground black pepper
2 t. salt
4 t. ground cumin
1 t. dried Mexican oregano
3/4 c. chile purée

Heat the lard in a skillet over medium heat. Stir in the flour and continue stirring for 5 to 6 minutes, until the roux turns a light brown. Add all the dry ingredients and continue to cook for 1 minute, stirring constantly. Add the chile purée and a quart of water, mixing and stirring until the sauce thickens. Turn the heat to low and let the sauce simmer for 15 to 20 minutes. Add water as necessary to adjust the consistency.
Note: When you make a chile gravy with chile purée instead of chili powder, you get a richer, smoother, and hotter flavor. This is probably what the chile queens' chili gravy tasted like back before chili powder was invented.

MANGO SALSA

1 can black beans, drained and rinsed
1 can Mandarin oranges, drained and chopped
1 med. mango, peeled and finely chopped
Jalapeno/Serrano chiles to taste, finely chopped (I used 3 Serrano chiles)
1 red bell pepper, seeded and finely chopped
1 sm. red onion, diced
1 T. oil
1/2 t. chili powder
1/4 t. salt

Mix together and refrigerate. Serve with tortilla chips.

Carol Sales

CLAM, OYSTER, SHRIMP & SCALLOP SAUCE #2 (LEMON-BUTTER-GARLIC SAUCE

Juice of 1 lemon
1 c. sherry
1/2 t. celery salt
1 to 2 cloves garlic, crushed
1/2 c. butter or margarine
1/3 white onion, grated
1 dash cayenne pepper
1 T. cornstarch
1 T. chopped parsley or green onion
Liquor from defrosting or fresh scallops, clams, oysters, etc.

Combine ingredients; add liquor from defrosting or fresh scallops, clams, oysters, etc. Bring to boil and let simmer for 2 or 3 minutes, while steaming seafood separately. Pour over seafood or serve in separate small cup for dipping. Serves 2.

Chas

MANGO SALSA

1/2 to 3/4 c. red onion (more if all 3 bell peppers used)
1 green, red and yellow bell peppers
1-1/2 T. white wine vinegar
1 T. olive oil
1 t. chopped chives
Fresh cilantro
1 avocado (only if to be eaten right away completely)
1 mango

Dice small and mix. Excellent with fish or chicken.

Lynette Sedenquist

OLD NAVAJO INDIAN BBQ SAUCE

1/4 lb. margarine
2 T. wine vinegar
Juice of 1/2 lemon
1 c. brown sugar
1/2 c. ketchup or BBQ sauce or chili sauce
2 dashes onion salt
1 dash garlic powder
1 dash Worcestershire sauce
1 t. chili powder

Melt margarine in pot over medium heat. Add all the other ingredients and cook, stirring, until it boils. Keep warm over very low heat. Salt ribs, brush with sauce and cook over indirect coals in a covered kettle grill, basting frequently to avoid burning. This sauce makes enough for 20 pounds of baby back ribs. It keeps well in the refrigerator and may be re-heated in the microwave.

Note: Jeff uses a Weber, putting the coals on either side and the meat in the middle where there are no coals. If the ribs are cooked over direct heat the ketchup and brown sugar in the sauce will cause them to turn on the outside before they are cooked inside.

Wendy Hurst

BEAN SALSA

2 (28 oz.) cans Bushes Boston baked beans
1 c. chopped, dried apricots
2 (2-1/4 oz.) cans black olives, chopped
2 (10 oz.) pkgs. frozen corn, thawed
1 c. chopped fresh cilantro or parsley
1/2 c. lime juice
1 T. chopped jalapeno or more if wanted
1 t. cumin
1/2 c. chopped green onion

Mix all together early in day and let set up. Serve with tortilla chips. Enjoy

Kathryn Copriviza

PESTO

1/2 c. olive oil
2 c. fresh basil leaves
4 to 5 cloves garlic
Dash salt
1/2 c. grated Parmesan cheese

Put all ingredients in blender and blend until creamy. Place in small container and cover with olive oil. Will keep in refrigerator two weeks or may be frozen.

Bernie Franusich

Dinner Bell's Ringing

CASSEROLES

CABBAGE BUNDLES

1 med. cabbage
1/2 lb. ground beef
1/2 lb. ground pork
1-1/2 t. salt
1/2 t. pepper
2 T. chili sauce
1/4 c. minced onion
1 beaten egg
1/2 c. uncooked rice
1 bouillon cube
2 c. hot water

Remove 8 to 10 large leaves from cabbage and immerse in boiling water and cook 2 minutes; drain. Combine meats, salt, pepper, chili sauce, onion, egg and rice. Mix thoroughly, spoon mixture onto each leaf roll and fasten with toothpicks. Place in Dutch oven or saucepan with tight fitting lid. Dissolve bouillon cube in hot water, pour over cabbage rolls. Cover and simmer 1 hour. Serves 8.

Iris Youmans

CHICKEN CASSEROLE

8 oz. boneless, skinless chicken (more if you like extra meat)
1 can beans (black, red, kidney, chili beans)
3 c. cooked rice (brown or white)
1 c. chopped onions
3 t. ketchup
2 t. Dijon mustard
2 t. Worcestershire sauce
1 t. brown sugar

Preheat oven to 375°. Combine all ingredients in casserole dish and mix well. Bake uncovered for 55 to 60 minutes.

Hazel Smith

BAKED SPAGHETTI

1 lg. onion, finely chopped
1 clove garlic, minced
Shortening or oil
1/2 lb. ground beef
2 cans condensed tomato soup (2-1/2 c.)
2 c. water
2 t. chili powder
1/2 lb. uncooked spaghetti
1 c. sharp cheese

Cook onions and garlic in shortening about 5 minutes. Add beef. Cook until lightly brown. Mix in the soup, water and chili and cook a few minutes longer. Break spaghetti into 1 inch pieces. Heap in a 2 quart casserole. Pour in sauce and mix well. Cover. Bake at 350° for one hour. Remove cover and stir well. Then top with cheese. Cook 15 minutes longer or until cheese is melted. Feeds 4 to 6.
Note: Double the ingredients to feed 8 to 10 people; times by six to feed 60 to 72 people.

Bernice Palmtag

BEEF RICE BAKE

1/2 lb. ground beef
1 onion, chopped
1 T. fat
1/2 c. uncooked rice
1 (10-1/2 oz.) can condensed chicken soup
1-1/4 c. water
1 t. salt
1/2 c. chopped celery
1/4 c. chopped bell pepper
Corn flakes
Grated cheese

Brown beef and onion in hot fat. Add rest of ingredients; mix thoroughly. Pour into greased 1-1/2 quart casserole. Cover and bake in moderate oven (325° to 350°) 1-1/2 hours. At end of 1 hour, uncover, stir with fork; top with corn flakes mixed with cheese and finish baking.

Iris Youmans

CHEESE ENCHILADAS

10 flour tortillas
1 (28 oz.) can enchilada sauce
1 lb. med. Cheddar cheese, grated
1 (4 oz.) can sliced black olives
1 med. onion, finely chopped

Pour small amount of sauce in bottom of a large glass casserole. Heat each tortilla for 15 seconds on high in the microwave, then lay on a plate. Cover with 1 tablespoon sauce. Along the edge of the tortilla add 3 tablespoons cheese, 1 tablespoon olives and 1 tablespoon onion. Then roll up and place seam side down in casserole. Pour remaining sauce over top and cover with remaining cheese. Bake at 350° for 30 minutes or until cheese is bubbly.

Ann Troolines

CHICKEN CACCIATORE

2 to 3 lb. chicken (or pieces of your choice)
Flour
1/2 c. olive oil
1/2 c. minced onion
1 c. chopped celery
1 lg. green bell pepper, chopped
1 (15 oz.) can tomatoes, crushed
1 (8 oz.) can tomato sauce
1/4 c. chopped fresh parsley
1 garlic clove, chopped
1 bay leaf
1 (4 oz.) can button mushrooms, fresh if you prefer
1/2 c. white wine

Dredge chicken in flour. Heat oil in large skillet, add chicken and brown on all sides. Remove chicken pieces. Brown garlic with onion, celery and bell pepper. Stir in tomatoes and tomato sauce. Return chicken to pan and add parsley and bay leaf. Simmer for 30 minutes. Add mushrooms and simmer for 10 minutes. Serve with noodles. Serves 4.

Ida Lomazzi

CHICKEN FRIED STEAK CASSEROLE

6 to 8 bacon pieces
1 minced onion
Sliced mushrooms
2 lb. cube steak
2 eggs
4 T. water
1-1/2 c. seasoned dry bread crumbs
1 T. A-1 sauce
2 cans cream of mushrooms soup

Fry bacon crisp; remove from pan. Fry onion; remove. Fry mushrooms with butter; remove. Cut meat into serving slices. Combine egg and water and beat with fork. Dip meat into egg mixture and then crumbs. Fry on both sides. Place meat in baking dish. Top with onions, bacon, mushrooms and A-1 sauce. Pour soups over meat, cover with foil and bake approximately 1 hour at 350°.
Note: I recently had some high school friends stay over for a get together (pajama party) and one of them brought this for dinner. It's absolutely delicious and she agreed to share with us for our cookbook. Her name is Dolores Marini.

Dolores Marini

CHILI CASSEROLE

1 lg. can chiles
1-1/2 c. of half and half
1/3 c. flour
4 eggs
1-1/2 c. sharp Cheddar cheese, grated
1-1/2 c. Jack cheese, grated
1 sm. can tomato sauce

Drain chiles. Mix half and half, flour and beaten eggs together. Put in layers of chiles and cheese in ungreased casserole dish, then pour egg mixture over it. Top with tomato sauce. Bake 350° 1 hour or until center is firm and bubbly.

Teresa Henri

CHICKEN PASTA

Chicken breast, cut into sm. bite size pieces
Flour to drench chicken
Salt and pepper
1/3 c. oil
1 cube butter
12 oz. mushrooms, chopped or 2 cans
1 med. onion
1/2 to 1 red bell pepper, chopped
1 (14-1/2 oz.) chicken broth
1 c. heavy cream
1 lb. pasta
1/2 grated Parmesan or to taste
1/2 c. chopped parsley

Sauté chicken just until light brown; remove from pan. Add butter to pan drippings. Add and sauté mushrooms, onion and bell pepper until tender. Add chicken broth and cream, simmer for 10 to 15 minutes. Boil pasta; drain and then toss with Parmesan cheese and parsley. Pour sauce over pasta. Mix well. Sprinkle Parmesan on top.

Georgeann Menasco

CHILI CHEESE QUICHE

1/2 c. butter
1/2 c. flour
1 t. baking powder
1 t. salt
10 eggs
1 (16 oz.) cottage cheese
1 lb. grated cheese (Jack/Cheddar)
3 (4 oz.) cans chopped green chiles

Melt butter into 13x9 inch pan. Mix flour with other dry ingredients and set aside. Beat eggs; add melted butter from 13x9 inch pan, cheese and chiles. Add flour mixture and blend. Pour in pan and bake at 400° for 15 minutes or 350° for 20 to 30 minutes.

Lynette Sedenquist

CORN GIRL CASSEROLE

3 t. butter
1 med. onion, chopped
1 lb. lean ground beef
2 (8-1/2 oz.) pkgs. corn muffin mix (Jiffy)
6 T. salsa
1 (16 oz.) can diced tomatoes, drained
1 (15 oz.) can cream corn
1 (15 oz.) can whole kernel corn
8 to 10 slices American cheese

Preheat oven to 400°. Spread 2 teaspoons butter over bottom and sides of 13x9 inch baking dish. Heat skillet over medium-high heat, place 1 teaspoon butter, chopped onion and cook until translucent then add ground beef, cooking until well browned, drain fat and set aside. Mix corn muffin mix according to package directions. Pour half of muffin mix into prepared baking dish. Sprinkle hamburger and onion mixture on top. Spoon salsa and tomatoes evenly over meat. Spoon creamed corn next followed by whole kernel corn. Place cheese slices over entire casserole, then pour remaining corn muffin mix over top. Bake for about 40 minutes until browned and bubbly. Serves about 6 as a main dish.

Mimi Gregg

ZUCCHINI CASSEROLE

1-1/2 lbs. squash
2 T. butter
2 eggs
1 c. milk
1/2 lb. grated cheese
1 c. cracker crumbs
Salt and pepper to taste

Cook squash until tender. Mash and season with butter. Beat eggs slightly. Add to milk. Add to squash with cheese and cracker crumbs; mix. Bake 350° for 45 minutes.

Irene Higginbotham

CRAB ENCHILADAS

Meat from Dungeness crab
1 (6 to 7 oz.) can chopped green chiles
1 pkg. (8") flour tortillas
1 can mild green enchilada sauce
Shredded sharp Cheddar cheese
Shredded Mozzarella

Assorted Garnishes:
Green salsa
Chopped green onion
Guacamole
Sour cream
Chopped cilantro

Mix crabmeat and chopped chiles. Stuff and roll tortillas, placing them seam side down in buttered shallow pan. Top with enchilada sauce, the Cheddar and Mozzarella. Bake at 350° for 30 minutes. Serve with garnishes to be added to individual taste.

Note: Crabs vary in amount of meat, plus cooks vary in amount of crabmeat per enchilada they prefer and how much sauce and cheese they prefer. Also lightly stuffed enchiladas will cook in a shorter time whereas heavily stuffed ones will take 5 to 10 minutes longer. Experiment. They will always be good.

Sharon Gray
John Bakers

EGGPLANT CASSEROLE

1 egg plant
1 (14-1/2 oz.) can stewed tomatoes
1 (6 oz.) can tomato paste, thinned with water
2 c. chopped mushrooms
1 chopped Bermuda onion
1 c. Parmesan cheese
2/3 c. bread crumbs
Splash dry vermouth

Take 13x9 inch glass baking dish and spray with Pam. Slice eggplant in round or oval 1/4 inch to 3/8 inch slices and place in bottom of dish. Place cans of stewed tomatoes and tomato paste in 2 quart saucepan and bring to slow boil, add 6 to 12 ounces of water to thin. Bring again to slow boil and shut off. Slice mushrooms and sauté in dry vermouth with onion slices (use microwave) 2 minutes. Pour tomato sauce over eggplant. Pour mushrooms and onions over eggplant. Spread Parmesan and bread crumbs over eggplant. Place in 350° oven and cook 35 to 40 minutes or until done.

By Guess & By Golly

ENCHILADAS IN SOUR CREAM

1 doz. tortillas, softened in hot oil
2 cans cream chicken soup
1 c. sour cream
1-1/2 c. grated cheese
1 can Ortega green chiles
1 chopped onion
1 lb. hamburger or turkey

Mix altogether, except tortillas. Put 2 teaspoons mixture on tortilla; roll up and place side by side in baking dish. Pour sauce that is left, over rolled up tortillas. Cover with foil and bake 25 minutes at 350°. Uncover during last few minutes and add grated cheese, leave in oven until cheese melts.

Note: I've been making this since my oldest son was about 2. This is what he wanted for this birthday. He's 42.

Peggy Youmans

FARRO WITH PISTACHIOS & HERBS

2 c. farro or other hearty grain, like barley
4 c. water
1 t. kosher salt, divided
2 T. plus 1/2 t. extra-virgin olive oil, divided
1 lg. yellow onion, chopped
2 cloves garlic, minced
4 oz. salted shelled pistachios (about 1 c.), toasted and chopped
1/2 t. freshly ground pepper, divided
1/2 c. chopped fresh parsley

Combine farro, water and 3/4 teaspoon salt in a large heavy sauce pan and bring to a boil. Stir and reduce the heat to a simmer; cook, uncovered, until the farro is tender, 15 to 20 minutes. Meanwhile, heat 2 tablespoons oil in a medium skillet over medium heat. Add onion and garlic and cook, stirring until translucent, 4 to 6 minutes. Remove from the heat. Combine pistachios, the remaining 1/2 teaspoon oil and 1/4 teaspoon pepper in a large bowl; toss to combine. Drain the farro and add to the bowl along with the onion mixture and parsley. Season with the remaining 1/4 teaspoon salt and pepper. Toss to combine.
Note: This is a wonderful side dish and a good addition to any potluck.

Norah Miller

GLUTEN-FREE TORTILLA CASSEROLE

1 t. olive oil
1 c. thinly sliced peeled potato
1 sm. zucchini, thinly sliced
1/4 c. chopped onion
1 clove garlic, minced
1 c. shredded, cooked chicken
8 eggs
1/2 t. salt
1/2 t. black pepper
1/2 t. red pepper flakes
Fresh tomato salsa (optional)

Heat oil in 10 inch nonstick skillet over medium-high. Add potato, zucchini, onion and garlic; cook and stir about 5 minutes or until potato is tender, turning frequently. Stir in chicken, cook 1 minute. Meanwhile, whisk eggs, salt, black pepper and red pepper flakes in large bowl. Carefully pour egg mixture into skillet. Reduce heat to low. Cover and cook 12 to 15 minutes or until egg mixture is set in center. Loosen edges of mixture and slide onto large serving platter. Let stand 5 minutes; cut into wedges. Serve warm or at room temperature. Serve with salsa if desired. Makes 10 to 12 servings.

Virginia Varni

GOULASH

1 onion
4 stalks celery
2 lbs. ground chuck
2 c. Campbell's tomato soup
Salt
Garlic
8 oz. pkg. thin noodles, cooked as directed

Brown chopped onion and celery in large skillet. Add meat and cook until done. Add tomato soup and spices; mix with cooked noodles. Pour into casserole dish and top with cheese. Bake 1 hour at 350°.

Ruth Baade

HAMBURGER STROGANOFF

1/4 c. margarine
1 lb. hamburger
1 clove garlic
1/2 c. chopped onions
2 T. flour
1 t. salt
1/4 t. pepper
1 (4 oz.) can drained mushrooms
2 t. poppy seeds
1 can cream of chicken soup
1 c. dairy sour cream
2 t. Worcester sauce
8 oz. cooked noodles (do not overcook)

In skillet, place margarine, meat, garlic and onions. Cook until meat is lightly browned. Stir in flour, salt, pepper, mushrooms and poppy seeds. Stir in soup and heat to boiling, and simmer for 10 minutes. Remove from heat and add sour cream and Worcester sauce. Mix and reheat. Serve over cooked noodles and serve immediately. Serves 6.

Lorraine Beall

HAMBURGER-VEGETABLE PIE

1 onion, chopped
2 T. fat
1 lb. ground beef
Salt and pepper
1 (#2) can green beans or 2-1/2 c. cooked, drained
1 (10-1/2 oz.) condensed tomato soup
5 med. potatoes, cooked
1/2 c. warm milk
1 beaten egg
Salt and pepper

Brown onion in hot fat; add meat and seasonings; brown. Add beans and soup; pour into greased casserole. Mash potatoes, add milk, egg and seasonings. Spoon to form mounds or spread over meat mixture. Bake at 350° about 45 minutes.

Iris Youmans

ITALIAN DELIGHT

2 c. oil
8 onions
3 bell peppers
5 cloves garlic, chopped
8 lbs. ground beef
Salt and pepper to taste
8 cans tomato soup
4 cans tomato sauce
4 cans whole kernel corn
1-1/2 lbs. grated cheese
8 pkgs. wide noodles

Brown onions, bell peppers and garlic in oil; add meat and brown well. Add remaining ingredients and cook slowly for an hour. Cook noodles and drain; add to gravy and mix well. Bake one hour at 350°. Serves 50.

Note: Ms. Frank Capurro-Leona was president in 1955-56 and wife of Frank Capurro. They raised radishes under the name of "Topless Brand". She probably had a lot of fun with her slogans.

Leona Capurro

MUSHROOM CASSEROLE

1-1/2 c. sliced fresh mushrooms
3/4 c. chopped onion
3/4 c. chopped celery
1/2 c. mayonnaise
8 to 10 slices white bread, cubed
2 eggs, slightly beaten
1 c. half and half
1 can undiluted cream of mushroom soup
3/4 c. grated sharp Cheddar cheese

Sauté mushrooms in butter with onions and celery. Add mayonnaise. Layer bread, then mushrooms, then bread. Pour into a buttered casserole dish (2-1/2 quart). Mix eggs and half and half, then pour over casserole. Refrigerate 1 hour. Spread soup on top. Bake 300° 1 hour or until bubbles. Add cheese last 10 minutes.

Teresa Henri

LASAGNA

Lasagna, cooked

Meat Sauce:
2 lg. onions, chopped
3 to 4 cloves garlic, minced
1 lb. hamburger
1 lg. can tomatoes
2 (6 oz.) can tomato paste
1 T. basil
1-1/2 t. salt
1/2 t. pepper
1 t. Worcestershire
1 t. Tabasco
1/8 t. thyme, sliced thin

Cheese Sauce:
1 pt. cottage cheese
1/2 c. Parmesan cheese
2 eggs, beaten
2 t. parsley flakes
1 lb. Mozzarella cheese

Sauté onions with garlic and add hamburger. Brown, then add remainder of ingredients for the meat sauce and cook. Make cheese sauce filling by combining all ingredients except Mozzarella cheese. Arrange in baking dish starting with lasagna, cheese filling, meat sauce, slices of Mozzarella. Repeat layers. Bake 370° for 20 minutes.
Note: Slim cottage cheese is best.

Marge Evett

MOCK ENCHILADA

1 med. onion, chopped
2 T. oil
Lots of soda crackers
1 (28 oz.) can Las Palmas enchilada sauce, add enough water or tomato juice to equal 1 qt.
4 hard-cooked eggs, chopped or sliced
1 lb. Tillamook Cheddar cheese
3/4 c. sliced Spanish or pimento olives

Sauté onions in oil until soft. Grease a 13x9 inch pan and line the bottom with layer of soda crackers. Cover well with sauce, 1/2 the eggs, cheese and olives. Repeat process, making two full layers. Put in the refrigerator until ready to cook. The longer it stands before baking the better. Bake until cheese is thoroughly melted. Bake about 1 hour at 350°.

Note: Four Generations-Melva Palmtag, Bernice Palmtag, Karen Skillicorn, Chris Palmtag, Kimberly Skillicorn.

Melva Albright Palmtag

IMPOSSIBLE QUESADILLA (KAY-SHE-DEE-YAH) PIE

2 (4 oz.) cans chopped green chiles, drained
4 c. shredded Cheddar cheese
2 c. milk
1 c. Bisquick baking mix
4 eggs

Heat oven to 425°. Grease pie plate 11-1/2x10 inches. Sprinkle chiles and cheese in plate. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge comes out clean, 25 to 30 minutes. Cool 10 minutes. Serve with sour cream and guacamole if desired. Makes 6 to 8 servings.

Shanon Carmichael

MULLIGAN A LA RITZ

1/4 c. butter
1 can tomato paste
1 lg. can tomatoes
1 can sweet corn cream style
1 can whole kernel corn
1/2 c. chopped onion
1 c. celery, sliced
2 lbs. ground beef
1 bay leaf
1 clove garlic, chopped
1/4 c. minced parsley
3/4 c. mushrooms
1 can tomato soup
12 oz. fine egg noodles, cooked and drained
Salt and pepper
1 t. Worcestershire sauce
2 c. grated Cheddar cheese
2 c. fine bread crumbs
Paprika

Melt butter in saucepan. Add tomato paste, tomatoes and corn. Cook slowly 30 minutes. In another pot, melt butter, cook onion, celery and meat until meat is browned. Add bay leaf, garlic, parsley, mushrooms and soup. Stir in corn mixture, noodles, salt, pepper and Worcestershire sauce. Simmer 30 minutes. Let stand 1 hour (remove bay leaf). Put in 2 casseroles. Top with cheese, bread crumbs, then cheese. Dot with butter and sprinkle with paprika. If possible, refrigerate overnight. Bake at 325° for 1 hour or more.

Ruth Baade

MUSHROOM CRUST QUICHE

5 T. butter or margarine
1/2 lb. mushrooms, coarsely chopped
16 finely crushed saltine crackers
3/4 c. chopped green onions
2 c. shredded Jack cheese
1 c. cottage cheese
3 eggs
1/4 t. cayenne pepper
1/4 t. paprika

Melt 3 tablespoons butter in a skillet over medium heat. Sauté the mushrooms until tender. Remove from heat, stir in the cracker crumbs. Press into the bottom and along the sides of a greased 9 inch pie plate. Melt the remaining 2 tablespoons butter in a skillet. Add the green onions and sauté quickly. Spread over the crust. Combine the cottage cheese, eggs and cayenne in a blender or food processor. Blend well. Turn into the prepared/mushroom crust. Sprinkle paprika and Jack cheese on top. Bake at 350° for 35 to 45 minutes. Let stand about 10 minutes before serving. Serves 6 to 8.

Sydney Drake

OLIVE CASSEROLE

1 lb. ground beef
Sm. amount oil
1 c. chopped onion
1 to 2 cloves garlic
1 (# 2-1/2) can tomatoes
1 (#2) can corn
1 T. salt
1/4 t. black pepper
2 t. chili powder
1 t. Worcestershire sauce
8 oz. broad noodles
1 can black olives

Brown beef, add onions and garlic. Add rest and cook slowly until onion is soft and tender. Add noodles and olives and mix. Cover and bake 1-1/2 hours at 325°. Uncover last 1/2 hour. Makes two 1-1/2 quart casseroles. Serves 6 to 10.

Gilroy Catholic Ladies

ZESTY ORANGE MOJO BAKED TOFU

1 lb. extra firm tofu
1 T. olive oil
1 T. soy sauce or gluten free tamari for GF option

Marinade:
1/2 c. freshly squeezed orange juice
2 T. fresh lime juice
1 .T olive oil
Grated zest of 1 orange
4 cloves garlic, chopped
1 t. dried oregano
1/2 t. ground cumin
1 t. salt or to taste
Black pepper to taste

Slice the tofu into eight 1/2 inch thick slices. Preheat the oven to 400°. In a shallow 12x9 inch glass baking dish, combine the olive oil and soy sauce. Lay a tofu slice in the dish and press it into the mixture. Flip it over and press the other side too. Repeat and put all the tofus in the pan. Bake for 20 minutes, remove from oven, but don't turn it off. While you are baking the tofu, combine all the marinade ingredients in a small bowl, and stir well. Flip each piece of tofu over and pour the marinade over the tofu. Bake for another 30 to 40 minutes until the tofus are firm. Serve hot with any remaining marinade. Serves 3 to 4.

Note: This is one of my family's favorite recipes! This recipe is good served with basmati rice or quinoa and a plate of greens.

Norah Miller

PASTA PIE

1 lb. rigatoni
2 T. olive oil, divided
1 lb. ground beef (I used ground sirloin)
2 garlic cloves, crushed
1/4 t. freshly ground pepper
1 (28 oz.) can good quality crushed tomatoes, Muir Glen
Butter for pan
Salt
1 c. Parmesan cheese, finely grated
8 oz. coarsely grated Mozzarella cheese

In a large pot of salted boiling water, cook pasta until slightly underdone (I cooked mine for 12 minutes when the box indicated 14 minutes). One pound of pasta should be cooked in 6 quarts of water, make sure you are using a big enough pot so the pasta doesn't stick together. When done, rinse in cold water and drain again. Toss pasta with 1 tablespoon olive oil to coat. Set aside. Heat remaining 1 tablespoon olive oil in a large skillet over medium-high heat. Add ground beef. Cook, stirring occasionally until browned. Add garlic, 1 teaspoon salt and pepper. Cook 2 minutes more. Add crushed tomatoes; simmer until thickened, about 20 minutes. Toss pasta with Parmesan cheese. Butter a 9 inch springform pan. Tightly pack pasta into pan, standing each piece on end. Spread meat sauce on top of pasta. Push the meat sauce into the pasta holes filling each one up. Stuffing the meat into the holes is a weirdly satisfying task. Enough said. Place in a 400° oven for 15 minutes. Sprinkle Mozzarella cheese on top and bake another 10 to 15 minutes until cheese is golden. Remove from oven and let stand for 15 minutes. Run a knife around the edge to loosen and then unmold. Cut into wedges and serve with any remaining meat sauce you might have. Serves 8.

Georgeann Menasco

PENNE WITH ROASTED EGGPLANT, CHILI AND MINT

1-1/2 lbs. eggplant, cubed
1/2 t. salt
1/4 t. black pepper
1 lg. tomato, diced
1/2 lb. dried penne
5 T. olive oil
3 cloves chopped garlic
3 anchovy fillets, chopped
Pinch of chili flakes
2 t. drained capers
Fresh squeezed lemon juice
1/4 c. chopped basil leaves
2 T. chopped mint
2 T. chopped chives

Heat oven to 400°. On rimmed baking sheet, toss eggplant, 1/2 teaspoon salt, 1/4 teaspoon pepper; roast until golden, 30 minutes. Place tomatoes in large bowls, sprinkle with salt. Bring pot of water to boil, cook penne to al dente. Heat large skillet with oil. Stir in garlic, anchovies and chili; cook until golden (3 minutes). Pour garlic, anchovy oil into tomato bowl. Add eggplant and capers. Add pasta and mix. Season with salt, pepper and lemon juice. Toss in herbs. Serve warm or at room temperature. Makes 4 servings.

Wendy K. Hurst

SOUR CREAM NOODLE BAKE

1-1/4 lbs. ground chuck
1 (15 oz.) tomato sauce
1/2 t. salt
Pepper
8 oz. egg noodles
1/2 c. sour cream
1-1/4 c. sm. curd cottage cheese
1/2 c. green onion, sliced
1 c. grated sharp Cheddar

Preheat oven 350°. Brown meat and drain, add tomato sauce, salt and pepper. Stir and simmer while preparing other ingredients. Cook egg noodles, drain and set aside. Combine sour cream and cottage cheese, add to noodles. Stir and add in green onion. To assemble, add 1/2 noodle mixture to baking dish, top with 1/2 meat mix. Sprinkle with 1/2 Cheddar. Repeat layers ending with Cheddar. Bake until cheese is melted, about 20 minutes. Serves 8.

Lisa Cottle

SPINACH CASSEROLE

1 lb. lean ground beef
1 med. onion, chopped
1 (7 oz.) can mushrooms or 1/2 c. fresh ones
1 clove garlic, chopped
1 t. oregano
Salt and pepper to taste
2 pkgs. frozen chopped spinach
1 can cream of celery soup
1 c. sour cream
1 c. sharp Cheddar cheese, grated
1/2 c. instant rice

Brown meat and chopped onion. Add mushrooms, garlic, oregano, salt and pepper. Place frozen spinach on top of meat mixture, cover and steam over low heat until mixable. Combine semi-cooked mixture with rice in casserole with soup, sour cream and cheese. Sprinkle lightly with paprika. Bake uncovered in 350° oven for 20 to 30 minutes.
Note: I have thawed the spinach before adding. It goes together easier.

Laura Sahlberg

SPAGHETTI WITH SLOW-ROASTED TOMATOES

1-1/2 lbs. vine-ripe tomatoes (not plum tomatoes)
12 lg. garlic cloves, minced
1-1/3 c. extra virgin olive oil
Salt and freshly ground pepper
1 lb. dried spaghetti
3 doz. fresh basil leaves
Freshly grated Pecorino Romano cheese

Preheat oven to 300°. Core tomatoes and cut in half horizontally. Cut a thin slice off the rounded side if needed to make tomatoes sit up straight. Arrange halves cut-side-up in a baking dish just large enough to hold in a single layer. Spread cut surfaces evenly with garlic. Pour oil over tomatoes, Season generously with salt and pepper. Bake uncovered for 2 hours, basting once or twice with oil in bottom of baking dish. Bring large pot of salted water to a boil over high heat. Add spaghetti and cook until al dente. While spaghetti is cooking, transfer tomatoes and all the juices and oil in the baking dish to a warm serving bowl. Using 2 knives, cut tomatoes into small pieces. Tear basil leaves into small pieces and add to bowl. Drain spaghetti and add to tomatoes; toss well. Serve on warm plates, topping each portion with a little Pecorino cheese. Pass additional cheese at the tables. Serves 8.

Kathryn Copriviza

STUFFED MACARONI

1/2 lb. lg. macaroni
1 sm. clove garlic
1/2 c. finely chopped onion
2 T. chopped parsley
1/4 lb. ground beef
1/4 lb. pork sauce
2 T. olive oil
1/4 t. sage
1/4 t. thyme
Salt to taste
1 c. fine dry bread crumbs
1/2 c. cooked spinach, chopped
1/2 c. Parmesan cheese
1 egg
3 cans mushroom sauce
2 cans hot sauce
1/2 c. water
Pepper to taste

Cook macaroni in salted water 15 minutes; drain. Combine garlic, onion, parsley and meats. Sauté in 1 tablespoon olive oil 15 minutes, stirring frequently. Combine crumbs, sage, thyme, spinach, cheese and well beaten egg. Pour remaining oil in pan, 14x12x2-1/2 inch. Stuff shells, place close together in pan. Combine mushroom sauce, hot sauce, water and pepper. Pour over shells and sprinkle with remaining cheese. Bake 1/2 hour at 350°.

Marguerite Bloom

STUFFED MEXICAN PASTA SHELLS

2 boxes Barilla jumbo pasta shells
3/4 c. butter
2 lbs. ground beef
1 t. chili powder
Spices for beef (garlic powder, pepper, etc.)
1 bunch cilantro, chopped
1 (8 oz.) pkg. cream cheese
1 lg. can La Victoria red enchilada sauce (mild)
1 c. shredded Cheddar cheese
1 can chopped olives

Preheat oven to 350°. Boil a stock pot full of water. Add pasta shells to water and bring to a boil. Brown beef in a skillet. Drain juice from pan, season the meat with garlic salt, chili powder and pepper and also add cilantro and cream cheese. Drain water from noodles; add butter to stop them from sticking, let cool. Put 1/4 of the bottle of enchilada sauce in the bottom of a good sized Pyrex dish. Stuff pasta shells with the beef. When all shells are finished and in the Pyrex, finish off the bottle of enchilada sauce over the tops of each shell. Sprinkle Cheddar cheese and olives over the top of the shells. Put the Pyrex in the oven with the foil on for 15 minutes, after 15 minutes, remove the foil and cook for another 15 minutes. Makes approximately 18 shells.

Anne Dobler

TAMALE LOAF

1 (#2) can corn
1 (#2) can tomatoes
1 sm. can tomato sauce
1 pt. olives
1 lb. ground meat
1 lg. chopped onion
1 cube butter
1/4 to 1/2 c. oil
2 t. Grandmas Chili Pepper and salt

Cook the above 15 minutes. Add 2 eggs, 1-1/2 cups cornmeal with 1 cup milk. Bake in 12x9 inch pan at 350° 45 minutes.

Melva Palmtag

TAMALE PIE WITH HOMINY GRITS CRUST

1 lb. lean beef
3 c. meat broth
1 c. hominy grits
1/2 c. chopped onion
2 c. canned tomatoes
1/2 c. ripe olives
1 T. chili powder
1 t. salt
1/8 t. pepper
1/4 t. cumin
1/4 t. oregano powder
1/4 t. savory salt
2 T. butter

Cut meat into 1/2 inch cubes simmer in salted water to cover until tender. Drain broth from meat. Measure; add water to make 3 cups broth. Add hominy grits to boiling broth, cook 10 minutes. Place half of hominy grits in bottom of well greased baking dish; cover with remaining ingredients combined in order given. Top with remaining hominy grits. Bake at 350° about 1-1/2 hours. Butter top about 10 minutes before removing from oven.

Iris Youmans

MEXICAN VEGETARIAN CASSEROLE

1 (15-1/4 oz.) can whole kernel corn, drained
1 (1 oz.) can black beans, rinsed and drained
1 (10 oz.) can whole tomatoes and green chiles
1 (8 oz.) carton sour cream
1 (8 oz.) jar picante sauce
2 c. shredded Cheddar cheese
2 c. cooked rice
1/4 t. pepper
1 bunch green onions, chopped
1 (2-1/4 oz.) can sliced ripe olives
1 (8 oz.) pkg. Monterey Jack cheese, shredded

Combine first 8 ingredients; spoon into a lightly greased 13x9x2 inch baking dish. Sprinkle with green onions, olives and Monterey Jack cheese. Bake at 350° for 50 minutes. Makes 6 servings.

Sue Bloom

TOAD IN THE HOLE (A BRITISH SUPPER DISH)

2-1/2 c. milk
2 c. flour
4 eggs
1 lb. sausage or sausage meat
Pinch salt

Put all ingredients except sausages/meat into a blender and blend on high for several 1 minute bursts. (The idea is to enclose as much air as possible.) If no blender is available put into a bowl and use an electric whisk beater, or beat by hand but this will take quite a lot of beating. Preheat oven to 425°. Put a small amount of butter, or even better, fat from bacon into a 14x10 inch pan (oil can be used but you loose some of the flavor) and heat pan in oven. Place sausages (minus skins if possible) in the pan, cut into half if preferred. If sausage meat is used, form into sausage shapes with floured hands. Pour over mixture and cook in this hot oven until raised and brown, about 15 to 20 minutes. Cut into portions and serve with a meat gravy. Serve with vegetables if needed. Most people prefer gravy poured over the pudding although some may like it dry.
Note: If non-fat or low-fat milk is used include 2 tablespoons melted butter. You can partly cook the sausages/sausage meat first if you prefer. You can make these in individual muffin tins using breakfast sausage.

NOTES

RICE, BEANS AND PASTA

CAN'T FAIL CHEESE SOUFFLÉ

2 c. milk
6 T. tapioca
1 t. salt
2 c. cut up cheese
6 egg yolks, beaten well
6 egg whites, beaten

Put milk, tapioca and salt in double boiler. Cook until thick. Add cheese and then egg yolks and then whites. Put in buttered baking dish and bake in hot water at 350° for 50 minutes. Can be kept indefinitely and will not fall. Serves 6.

Note: Mrs. Louise Worthington was Dean of Girls at Watsonville High School for many years. She was well loved by most of the girls, the ones that never got into trouble.

Louise Worthington

COMPANY'S COMING POTATOES

2 lbs. frozen, cubed hash browns, defrosted
1 pt. sour cream (save 2 T. for topping)
1 can cream of chicken soup
1/2 t. salt and pepper
1/2 c. melted butter
1/2 c. chopped onion
2 c. grated Cheddar

Topping:
2 c. crushed potato chips
1/4 c. melted butter
2 T. sour cream

Mix together in a 13x9 inch pan.
Topping: Spread over top of potatoes. Refrigerate overnight. Bake at 350° for 1 hour.

Maxine Clem

BASIC COOKED RICE

2 c. uncooked rice (preferably converted)
2-1/2 c. basic stock
1-1/2 T. very finely chopped onions
1-1/2 T. very finely chopped celery
1-1/2 T. very finely chopped green bell peppers
1-1/2 T. unsalted butter (preferred) or margarine, melted
1/2 t. salt
1/8 t. garlic powder
A pinch each of white pepper, ground red pepper (preferably cayenne) and black pepper

In a 9x5x2 inch loaf pan, combine all ingredients; mix well. Seal pan snugly with aluminum foil. Bake at 350° until rice is tender, about 1 hour, 10 minutes. Serve immediately. However, you can count on the rice staying hot for 45 minutes and warm for 2 hour. To reheat, leftover rice, either use a double broiler or warm the rice in a skillet with unsalted butter.

Note: If you make this ahead of time and store it, omit the bell peppers, they tend to sour quickly. Use chicken stock if you are serving the rice with a chicken dish, seafood stock with a seafood dish, beef with a beef dish.

Georgeann Menasco

CHILI-CHEESE RICE BAKE

1 c. long rice
2-1/2 c. water
1 t. salt
2 T. butter
1/2 c. finely chopped onion
1 c. light crème
1/2 lb. Jack cheese
1 (6 oz.) can diced green chiles
1 pt. sour cream

Add rice, water and salt together and boil for 3 minutes, turn down heat to simmer and cook until soft and dry. In a skillet, melt butter and add onion. Cook until transparent. Then add cream, cheese, chiles and sour cream. Mix rice and other ingredients together in a large casserole dish. Sprinkle with paprika for color if desired. Bake covered at 350° for 30 minutes if at room temperature, longer if you have made the dish up ahead of time and refrigerated. Serves 6 to 8 persons. Goes beautifully with pork, chicken or beef.

Lorraine Beall

FRIED RICE

2 T. salad oil
1 c. rice, cooked, chilled, long-grain
1/4 c. green onions, including tops, finely chopped
2 T. soy sauce
1 egg, beaten
1-1/2 c. sm. shrimp, fresh-frozen or canned

Heat oil in skillet. Add rice, onions and soy sauce. Cook 10 minutes. While stirring, add beaten egg. Cook and stir an additional 5 minutes. Add shrimp and heat through. Makes 6 servings.

Note: This easy to make dish can be made with leftover rice and canned or fresh-frozen shrimp. Makes a quick meal or a great side dish.

Nancy Bilicich

MOM'S CHILE RELLENOS

Rellenos:
8 Anaheim or Poblano chiles
8 slices Monterey Jack cheese, cut 1/4" thick
3 eggs
1/4 c. flour
1-1/2 c. milk
1-1/2 c. shredded Cheddar cheese

Sauce:
1/2 to 1 whole onion, sliced thin
1/4 to 1/2 c. chopped bell pepper, any color
4 to 5 cloves garlic, chopped
2 sm. cans tomato sauce
2 c. chopped tomatoes
1 to 2 cans water, added at end
3/4 c. (approximately) torn fresh basil
1/4 to 1/2 c. (approximately) fresh cilantro
Salt and pepper to taste
Chile powder if desired

Rellenos: Heat oven to 350°. Grease large casserole dish and set aside. Blister the peppers, then peel and remove seeds. Try to leave stems intact and remove seeds so that the chili remains in one piece. Stuff each chili with one slice of Monterey Jack cheese and place in casserole dish. Whip eggs, then add flour and blend well. Add milk and blend again. Pour mixture over chiles. Top with Cheddar cheese and bake for approximately 45 minutes until egg mixture is set and edges are just slightly browned.

Sauce: Sauté onion, bell pepper, and garlic in olive oil until just limp. Add tomato sauce and fresh tomatoes, then continue cooking until vegetables are soft and tomatoes give off their juices. Add 1 to 2 cans of water to get sauce to desired consistency. Reduce heat. Add basil and cilantro, and salt and pepper to taste. Simmer slowly until all flavors mingle. Cut casserole into 8 equal parts, making sure there is a chili in each serving. Top with sauce and serve with rice, beans and tortillas.

Note: For a little spicier sauce, add chicken powder to taste.

Marge Evett

GREEN VALLEY GRILL'S POLENTA

2-1/2 c. chicken stock
4 c. half and half
2 t. salt
1 t. white pepper
1-1/2 c. "polenta grind" cornmeal (a little finer than regular)
1/2 c. flour (semolina is best but not necessary)
1 lb. grated Jack cheese
1/2 c. (approximately) Parmesan, for topping

Bring liquids to a simmer in a large, heavy saucepan. Add the salt and pepper. Mix the corn and flour together, then slowly shake (sift-like) into the hot liquid, stirring at first with a whisk. Simmer and stir well for 8 to 10 minutes on low heat (it should lightly bubble). Scrape the bottom well, do not let it burn, using a wooden spoon or a heat-resistant rubber spatula once the mix gets thick. Remove from the heat and stir in the Jack cheese. Pour or scoop the results into an oiled 12x9 inch baking pan with sides about 1 inch tall. Smooth out (wet hands work well), top with Parmesan and refrigerate it for two or more hours (3 to 4 for complete chill). Preheat oven to 450° then bake until edges are golden brown (about 20 to 30 minutes). Let it rest for five minutes after removing from oven, then cut and serve. Makes about 8 servings.

Note: You can also cut it into squares while cold and place on greased cookie sheets to bake, cooking takes a little less time.

Jim Hughes

SPICY-HUSH PUPPIES

1 c. yellow cornmeal
3/4 c. self-rising flour
1 t. salt
1/2 t. sugar
1/2 t. cayenne
1/2 sm. sweet onion, finely chopped
1/2 jalapeño, finely chopped
4 green onions, sliced thin
1 lg. egg, beaten
1/4 c. grated Cheddar
1 c. buttermilk

Orange Dipping Sauce:
1/4 c. Dijon mustard
1/4 c. honey
1/4 c. orange marmalade

Preheat deep frying to 375°. Mix all the ingredients together into a large mixing bowl to form a thick batter. Dip 2 tablespoon spoons into water. Using the spoons, scoop up some of the batter and drop into the hot oil. Work in batches. Fry for 3 to 4 minutes or until golden and brown. Remove and drain on a paper towel lined sheet tray. Serve with dipping sauce.
Dipping Sauce: Mix the above ingredients together.

Marilyn Braxton

POLENTA WITH CORN AND CHEESE

2 c. chicken stock or bouillon
1/2 c. polenta
2 c. fresh corn kernels (2 ears)
1/2 c. Ricotta (okay to leave out)
3 T. sharp bleu cheese or Feta
Salt and pepper
1 lg. clove garlic
1 can Trader Joe's canned corn salsa

Boil stock, add polenta and cook and stir until thick. Stir in corn, cook 2 minutes. Add rest of ingredients. Serve warm right away.

Lynette Sedenquist

EASY INARI SUSHI

Age:
15 age (fried soybean cakes)
1/2 c. sugar
5 T. soy sauce
1/4 t. salt
1 T. Mirin (sweet rice wine)

Sushi Rice:
5 c. short grain rice
5 c. water

Vinegar Seasoning:
3/4 c. vinegar
3/4 c. sugar
1 T. salt

Age: Cut age in half crosswise. Split age into pockets. Add age to a pot of boiling water to cover. Simmer over low heat for a few minutes. Drain and then rinse with cold water. Squeeze water out of each age completely. Bring 1 cup of water to boil in a saucepan. Add age and rest of the ingredients. Bring to a boil, then lower heat and simmer until juices are absorbed. Cool and fill with sushi rice.
Sushi Rice: Wash rice, drain and soak in 5 cups of water for 10 minutes. Bring to a boil and then lower heat, cover and simmer for 15 to 20 minutes until done. While rice is cooking do not peek. Prepare vinegar seasoning for rice.
Vinegar Seasoning: Combine all ingredients in small saucepan. Heat until sugar melts. Cool.
Assemble: When rice is done cooking, wait for 15 minutes. Then dump onto a large platter and spread out. Pour the vinegar mixture slowly over rice while fanning rice to cool and gently tossing and stirring. An assistant is very helpful. Add only as much vinegar as can be absorbed by rice. Finished rice should be glossy and not mushed together. When cool stuff seasoned age.

Susie AmRhein

BEST BBQ BEANS

6 bacon, cut into 1" slices
1 lg. onion, finely chopped
4 (28 oz.) cans Bush beans
2 T. Worcestershire sauce
3/4 c. brown sugar
1/2 c. catsup
1/4 c. mustard
2 t. rice vinegar
1 t. liquid smoke
Garlic powder, salt and pepper to taste

In large pot, cook bacon until crisp, then remove and set aside. Pour off fat, leaving 1 tablespoon and sauté onion until caramelized. Add all the rest of the ingredients including bacon. Bake in a bean pot or large casserole with a lid at 250° for 2 hours (or 350° for 1 hour).
Note: These beans have a smoky, sweet/tangy taste and they can also be made in a slow cooker and kept warm.

Constance Vezey

SUPER BOWL CHILI BEANS

4 c. cooked beef, diced or cubed (round steak)
4 strips bacon, diced
4 carrots, sliced thin (crosswise)
2 med. onions, chopped
1 (15 oz.) can kidney beans
Salt to taste
Lime (optional)
2 garlic cloves, peeled and pressed
1 t. dried basil
1 t. dried oregano
2 (10 oz.) cans beef consommé
3 T. chili powder
1 (8 oz.) can tomato sauce

Prepare 4 cups of cooked, diced and cubed beef; be sure to cook until very tender. Cook bacon in pan, add carrots and onions and sauté until tender (10 minutes). Drain and stir in the remaining ingredients and add the cooked meat. Heat through and serve. Recommended toppings for serving: shredded Cheddar cheese, tortilla chips, sour cream, chopped green onions.

Sally Anderson

CHASEN'S CHILI (HOLLYWOOD)

1-1/2 lbs. pinto beans
6 c. tomatoes
1-1/2 lb. green peppers
1-1/2 T. salad oil
1-1/2 lbs. chopped onion
2 cloves crushed garlic
1/2 c. chopped parsley
1/2 c. butter
2-1/2 lbs. ground round (hamburger)
1 lb. ground pork
1/3 c. chili powder
2 T. salt
1-1/2 t. pepper
1-1/2 t. cumin seed
1-1/2 t. accent

Wash beans, soak overnight in water. Simmer covered, in same water until tender. Add tomatoes and simmer 5 minutes. Sauté green pepper in salad oil 5 minutes. Add onion, cook until tender, stirring often. Add garlic and parsley. Melt butter and sauté meat for 15 minutes. Add meat to onion mixture, stir in chili powder and cook 10 minutes. Add this to beans and add spices. Simmer covered for one hour. Cook uncovered for 30 minutes. Skim fat from top.

Note: My uncle wrote to Chasen's many years ago and got this recipe.

Petty Youmans

CHILI BEANS FROM SCRATCH

2 c. pinto beans
2 c. kidney beans
1 t. baking soda
1-1/2 lbs. Happy Burro cooked carnitas (place in crockpot)
2 lg. Bermuda onions, chopped (add to carnitas)
32 oz. stewed tomatoes (add to crockpot)
1 chili brick or 20 oz. red chili sauce
1/4 c. apple cider vinegar
2 T. molasses
4 to 6 dashes hot pepper sauce
3 T. garlic, minced or paste
1 T. dill weed
1 bunch green onion, chopped
1/2 c. Parmesan cheese, grated
3/4 c. Cheddar cheese, grated
1 c. green bell peppers, chopped (or celery if you don't like peppers
4 t. Dijon mustard
1 T. lemon pepper

Place beans in steel pot. Cover with water and bring to a boil. Add baking soda (heaping teaspoonful). Let stand 15 minutes. Pour off water and rinse beans. Refill with water; bring to a boil. Simmer 2 to 3 hours until done. Mix next 9 ingredients together in crockpot. Add green onion, cheeses, bell peppers, Dijon mustard and lemon pepper. Bring sauce to boil; mix in beans. Add water as needed; simmer until ready to eat. Makes 16 servings.

Note: In a hurry? Use a 40 ounce can Wally's chili and beans and 2 (40 ounce) cans of Denison's chili beans in place of dried pinto and kidney beans, stewed tomatoes and chilis brick!

Charlie & Bernie Palmtag

COWBOY BEANS

1 lg. can Bush's baked beans
1 (15 oz.) can chili beans (Dennison's, Stag; your favorite brand with meat or vegetarian)
1 (15 oz.) can black beans, drained
1 onion, chopped
1 green bell pepper, chopped
1 clove garlic, minced
1/2 c. catsup
1/4 c. brown sugar
2 heaping t. chili powder

Dump all beans into casserole dish. Add chopped onion, bell pepper and garlic. Add catsup, brown sugar and chili powder; mix well. Bake in slow oven 300° for 2 hours. Stir a few times while cooking.
Note: Can use any of your favorite canned beans. Also can add can of corn kernels. Good dish for BBQs and potlucks.

Joanne Bartlett

EASY TURKEY CHILI

1 lb. ground turkey
1 med. white onion
1 med. green bell pepper
1/2 t. minced garlic
3 (6 oz.) cans white beans
2 (14-1/2 oz.) cans chopped tomatoes
1 c. salsa
2 T. chili powder
1 t. ground cumin
1 t. salt
1 t. black pepper
1 jalapeño, de-seeded
1 Serrano, de-seeded

Coat cooking pan with non-stick spray. Add turkey, onion, bell pepper and garlic. Cook over medium high heat for 5 to 7 minutes, until no pink remains in the turkey. Stirring occasionally to break it up. Add remaining ingredients. Bring to a boil, stirring occasionally. Reduce heat to low; cover and simmer 20 minutes. Serves 6 to 8.
Note: Good as a breakfast dish with corn chips and an egg on top, avocado and sour cream. Yum!

Heather Capitanich

LOVE THEM BEANS

1/2 lb. ground beef
3/4 c. minced onions
1/2 c. bacon bits
1/3 c. brown sugar
1/3 c. sugar
1/4 c. barbeque sauce
1/4 c. catsup
1 can kidney beans
2 T. mustard
2 T. molasses
1/2 t. chili powder
1 t. salt
1/4 t. pepper
1 can dried butter beans
1 lg. can pork and beans

Brown beef and onion in skillet; add in bacon bits. Combine this with all remaining ingredients in a large baking dish; mix well. Bake for 1 hour in a 350° oven.

Jo Ann Vear

RICE & BEANS

1 sm. pkg. pink beans
3 white onions
1 square salt pork
Brown rice
1 can black olives

Sort and rinse beans. Cover with water (2 inches above "bean level"). Soak overnight. Drain beans and place in crockpot. Quarter onions and add to pot. Add water to cover (again at least 2 inches above "bean level"). Check after four hours. If tender, add 2 handfuls of brown rice. Add sliced black olives. Cook until rice is cooked through. Pull out salt pork and separate meat from fat. Should be very "stringy". Throw away fat and add meat back to crockpot. Serves an army or 4 growing boys.
Note: With leftover, add Mozzarella cheese, tomato and green onion. Heat in microwave and serve in warmed tortillas. Never measured a thing in my life!

Sally Lou Jones

BOUNTIFUL OCEAN

LUCY KOVACHICH'S BAKALAR

2 (16 oz.) dried codfish
6 med. potatoes
1/8 c. chopped parsley
6 cloves garlic, chopped fine
3/4 c. olive oil
Salt and pepper

Soak dried codfish in water for two days; change water each day. Then boil codfish for 25 minutes; drain water. Bake potatoes in oven until done. Peel skin off codfish and separate meat from the bone. Mash the fish meat into small pieces; scoop out potato from the shells and combine with fish meat in a bowl. Add parsley, chopped garlic, olive oil, salt and pepper according to taste. Mash all the ingredients together well. Serve hot or cold. Serves 6.

Lucy Kovacich

BAKED SUSHI

4 c. cooked rice
Furikake
1 pkg. imitation crab
1 c. mayonnaise
1 c. sour cream
2 T. chopped green onion
Korean Nori

In 13x9 inch pan layer rice and cover with furikake (Japanese condiment). Mix together crab, mayonnaise, sour cream and green onion. Spread on top of rice and furikake. Broil until lightly brown. Serve with Korean Nori.

Mary Rumney

SPICY CAJUN SHRIMP

2 doz. lg. shrimp or 1 lb. med. shrimp, thawed, peeled and deveined
1/3 c. margarine
1-1/2 t. minced garlic
1 T. Worcestershire sauce
1 c. or 1 lg. tomato, diced coarsely
1/4 c. beer at room temperature
3 c. cooked rice (optional)

Seasoning:
1/4 t. ground cayenne pepper
1/2 t. black pepper
1/2 t. salt
1/8 t. crushed red pepper
1/2 t. dried thyme leaves, crushed
1 t. dried basil eaves, crushed
1/2 t. dried oregano leaves, crushed

Clean and devein the shrimp under cold running water. Drain well, then set aside. In a small bowl, combine the seasonings. Combine the margarine, garlic, Worcestershire and seasoning. Mix in a large skillet over high heat. When the margarine is melted, add the tomato, then the shrimp. Cook for 2 minutes, stirring evenly. Add the beer and cover. Cook for 1 minute longer. Remove from heat. Serve with crusty French bread and a fresh garden salad. May be served over rice or pasta. Serves two or three.

Georgeann Menasco

CRAB BREAD

3 cans crab
1 c. shredded Parmesan
3 dashes Tabasco
1 sm. bunch green onions
1 c. Monterey Jack
1 c. mayonnaise

Drain crab meat and mix all ingredients together. Spread on French bread. Bake at 350° for 45 minutes or until lightly browned. Great luncheon with a salad.

Linda Clark

CRAB LASAGNE

1/2 lb. lasagne noodles
2 cans cream of shrimp soup
2 cans crabmeat
2 c. sm. curd cottage cheese
8 oz. cream cheese
1 egg
2 t. basil
1 med. onion, chopped
Salt and pepper to taste
Cheddar cheese, shredded
Tomatoes, sliced thin

Cook noodles, drain and cover with cold water. (I tried the no cook noodles and the bottom layer didn't absorb properly; it would probably need some extra liquid like maybe part of the shrimp soup on the bottom of the casserole dish.) Mix soup with crabmeat. Mix together the cottage cheese, cream cheese, egg, basil, onion, salt and pepper. In a buttered casserole, place one layer noodles, layer of half of cheese mix. Add all of the shrimp crab mix as a layer. Cover with layer of noodles, layer remaining cheese mix and layer top with tomatoes. Bake 15 minutes at 350°. Add layer of shredded Cheddar cheese and return to oven for 1/2 hour or until brown and bubbly. Can be prepared a day in advance and refrigerated until time to bake. Serves about 10.

Jo Ann Vear

SALMON BURGERS

1 lb. salmon
1 T. Dijon mustard
1 T. lime zest
1 T. minced fresh ginger
1 T. fresh chopped cilantro
1 t. soy sauce
1/2 t. coriander

Preheat grill to medium-high. In food processor, process salmon. Mix salmon and all other ingredients in a bowl. Form into patties. Grill 5 minutes a side.

Bridget Driscoll

ROASTED FISH IN BANANA LEAVES

White fish (halibut, tilapia, true cod, snapper all would be good)
Sea salt and freshly cracked pepper
Olive oil or grape seed oil
Banana leaves (found in Indian or Filipino markets, usually frozen)
Rice of your choice, cooked, cooled and seasoned
Sweet chili paste (optional)
Lemon, clean, dry and thinly sliced
Butter

Season fish with salt and pepper. Heat a heavy skillet until very hot. Place a small amount of oil in skillet. Sear fish, skin side down, until crispy on one side. Clean the banana leaves with water and then dry them. Cut leaf into a square. Put a spoonful of rice onto the center of each leaf. Top rice with small spoonful of chili sauce. Place prepared fish on top of chili sauce. Put a slice of lemon and a pat of butter on top of fish. Wrap fish up in the banana leaf. Roast fish in a 375° oven for 15 minutes. Remove fish from oven and allow to rest for at least 5 minutes before serving.

Bernice Palmtag

BAKED HALIBUT WITH APPLE CIDER

2-1/4 c. apple cider or juice
1/2 c. Grand Marnier liqueur
2 T. cornstarch
1/4 c. freshly squeezed orange juice
2 T. fresh lemon juice
1-1/2 lbs. fresh halibut filets or any firm fish

Combine 2 cups cider or Grand Marnier in saucepan. Boil until reduced by half, about 15 to 20 minutes. Blend cornstarch with remaining 1/4 cup of cider; stir into hot mixture until thickened. Stir in orange and lemon juices. Place halibut in baking dish, add water to cover bottom. Bake, covered, at 400° for about 20 minutes until just done. Serve with sauce ladled over. Makes 4 servings.

S. Martinelli & Co.

LINGUINE PASTA WITH PRAWNS

2 T. minced shallots
1 T. butter
1/2 c. bottled clam juice
Juice of 1/2 lemon
2 c. heavy cream
1 pinch fresh thyme, chopped
6 sun dried tomatoes (oil cured), diced
Salt and pepper to taste
1/2 lb. linguine
12 prawns, peeled, deveined, cooked

Sauté shallots in butter. Add clam juice, lemon juice, cream, thyme, sun dried tomatoes, salt and pepper. Let simmer 5 minutes. Cook pasta; drain. Reduce sauce by 1/3, add prawns and pour over pasta. Toss quickly and serve topped with fresh grated Parmesan or asiago cheese and chopped green onions.

Marlene Schwenne

KELLIE'S JAMBALAYA

1 lb. chicken (half boneless breast, half boneless thighs), cubed into 1" pieces
1 lb. andouille Cajun sausage
1 onion
4 stalks celery
1 red bell pepper
1 green bell pepper
1 fresh tomato, diced
1 c. white wine
1 c. chicken stock
1 can diced tomatoes
2 T. Cajun seasoning
2 t. crushed garlic or 2 cloves
1 c. rice
1 lb. med. shrimp, no tails
Hot sauce to taste
Sour cream if desired

Cut chicken and slice sausage. Chop onion, celery, bell peppers and tomatoes. Add meat and chopped veggies into a large crockpot. Pour wine, chicken stock and can of diced tomatoes. Add spice and garlic. Cook on high for 5 hours or low for 8+ hours. Thirty minutes before service, add uncooked rice and shrimp or just a few minutes before service, add precooked rice and shrimp. Serves 12. Yummy! Note: When precooked rice is used, the Jambalaya is a bit more saucy. Ohlala!

Kellie Allyn

MEXICAN SHRIMP COCKTAIL

2 lbs. cooked shrimp, peeled and deveined
1 T. crushed garlic
1/2 c. finely chopped red onion
1/4 c. fresh cilantro, chopped
1-1/2 c. tomato and clam juice cocktail
1/4 c. ketchup
1/4 c. fresh lime juice
1 t. hot pepper sauce, or to taste
1/4 c. prepared horseradish
Salt to taste
1 ripe avocado, peeled, pitted and chopped

Place the shrimp in a large bowl. Stir garlic, red onion and cilantro. Mix in tomato and clam juice cocktail, ketchup, lime juice, hot pepper sauce and horseradish. Season with salt. Gently stir in avocado. Cover, and refrigerate 2 to 3 hours. Serve in one large bowl or ladle into individual bowls.

Bernice Palmtag

SHRIMP KEBABS

Jumbo shrimp
Green pepper

Sauce:
1/4 c. brown sugar
1 t. chile powder
1/2 t. seasoned salt
1 t. A-1 or Worcestershire sauce
1/4 c. lemon juice
1/4 c. salad oil
1 (8 oz.) can tomato sauce
1 c. chopped onion
1/4 c. chopped green pepper

For each serving, alternate on skewer 3 shelled and deveined jumbo shrimp with 3 green pepper slices. Leave space between for even cooking. Brush with the following sauce and barbeque 5 to 8 minutes, basting frequently with sauce and turning slowly to cook thoroughly.
Sauce: Combine in order given and simmer 1/2 hour, or until mixture thickens. Makes 2 cups.

RUSSIAN FISH PIE

1 lb. white fish
2 hard boiled eggs
2 T. chopped parsley
4 T. butter
4 T. flour
1/2 c. milk or a little more
Salt and pepper
Pinch ground mace
1 lb. flaky pastry
Egg to glaze

Dice fish, removing skin and bones. Chop hard boiled eggs roughly with parsley. Make a thick white sauce by blending butter and flour together in a small saucepan and adding milk until the right consistency. Season. Add sauce to fish mixture and cool. Roll out pastry to approximately 12 inches square. Trim to shape. Place 1/2 filling in center of pastry, fold opposite corners over to center, moisten with egg to stick. Then fold other corners to center in same way. Brush pastry with egg and decorate with pastry leaves brushed (use pastry scraps to make there). Make second pie the same way. Place on baking tray and rest 15 minutes, then bake 20 minutes at 425°. Cover with foil and bake for further 20 minutes at 400°. Serve hot or cold. Makes 2.

SALMON OR TUNA LOAF

1 T. lemon juice
2 c. flaked fish
1 c. med. white sauce
1/2 c. whole milk
1 c. dry bread crumbs
1/2 t. salt
1 beaten egg
1/2 c. chopped celery or dilled green beans

Add lemon juice to fish; add remaining ingredients. Mix well. Bake in greased baking dish in moderate oven (350°) until brown and set, about 30 minutes. Makes 6 servings.
Note: The dilled beans make the dish great.

Gilroy Catholic Ladies

SANTA CRUZ SALMON (OR OTHER FISH)

Salmon pieces, fillets or just about any other type of fish except albacore (too dense)
Coarse or kosher salt
Pepper
Olive oil
Sliced jalapeño peppers
Sliced red onions
Red or green peppers
Cherry tomatoes
Whole bunch cilantro, uncut, just washed with stems cut off

Line a baking pan with foil (for easy clean up). Preheat oven to 400°. Put fish in lined pan. Cover completely salmon pieces, fillets or just about any other type of fish except albacore (too dense). Use coarse or kosher salt and pepper, drizzle with good quality olive oil then in this order cover with the following: sliced jalapeño peppers, sliced red onions, red or green peppers, cherry tomatoes and whole bunch of cilantro. It will look like a mess but it cooks down and you can remove it if you like after cooking. Put in the hot oven and immediately turn it down to 325°. Cooking time depends on thickness, for fillets cook 15 to 20 minutes. For a thicker cut of fish, try 30 minutes but check before that time. Fish will continue to cook after you remove it from oven. You will know the fish is done when it sections off when you touch it with a fork. Serve on Annie glass!

Annie Morhauser-honorary member

SCAMPI IN BUTTER SAUCE

Butter Sauce:
1/2 to 1 c. butter
1 T. finely minced fresh garlic
8 oz. clam juice
1/4 c. flour
1 T. minced parsley
1/3 c. white wine
Juice of 1/2 lemon
1 t. dry basil
1/4 t. nutmeg
Salt and pepper to taste
1/2 c. half and half

Scampi:
2 T. butter
1/3 c. olive oil
1 T. minced fresh garlic
Juice of 1 lemon (retain rind)
1 T. fresh chopped parsley or 1 t. dry
1/2 t. crushed red pepper
1 T. fresh basil or 1 t. dry
1/4 c. white wine
Dash of dry vermouth
Salt and pepper to taste
3 lbs. deveined and cleaned scampi (prawns)

Melt butter with garlic in small saucepan over medium heat; do not let butter brown. In a separate bowl, mix clam juice, flour and parsley, blending until mixture is smooth. Pour flour mixture into garlic butter and stir until smooth and well blended. Stir in wine, lemon juice, herbs and spices, stirring constantly. Gradually add half and half and stir until thickened. Simmer for 1/2 hour to 45 minutes. Melt butter in large saucepan on high heat and add oil. Combine remaining ingredients keeping scampi aside until last minute. Add scampi and sauté until firm and slightly pink. Do not over cook. Pour 1 cup of scampi butter over scampi. Refrigerate the rest for later use.

Note: A festival favorite, Scampi in Butter Sauce is another Gourmet Alley delicacy. The recipe here is courtesy of Val Filice who has served this exceptional dish to the delight of friends and family for years. Scampi, by the way, are a close relative of the shrimp but have no exact equivalent outside Italian waters. Substitute prawns or shrimp of medium to large size.

Ken Bettencourt – Ridgemark Country Club

OVEN-BRAISED SHRIMP SCAMPI

1/4 c. olive oil
1/4 c. butter
3 lbs. lg. raw shrimp, peeled and deveined
2 T. minced garlic (about 4 cloves)
1 T. minced fresh ginger
1/2 c. Italian parsley, chopped
1/2 to 1 t. crushed red pepper flakes
1/2 c. dry white wine
1 T. fresh lemon juice
Salt and cracked black pepper to taste

Preheat oven to 425°. Add olive oil and butter to a 13x9 inch Pyrex. Melt together in the preheated oven. Remove from oven and stir in shrimp, garlic, ginger, Italian parsley and crushed red pepper flakes. Stir to completely coat the shrimp. Drizzle with white wine and lemon juice. Return to oven and cook for about 15 minutes, or until shrimp becomes pink and begins to curl. Stir halfway through the cooking process if needed. Shrimp scampi can be served over cooked fettuccine with crusty French bread on the side. Serves 6.

Deanne Dobler Cagnacci

GRILLED SHRIMP SKEWERS WITH SPINACH PESTO

1 lb. lg. raw, peeled and deveined shrimp
2 lg. cloves garlic, peeled and minced
2 t. dried oregano
2 to 3 T. olive oil

Pesto:
4 loosely packed c. spinach
1/2 c. crumbled feta cheese
1/2 c. walnut halves or 1/3 c. chopped walnuts
Juice of 1/2 lemon

Toss the shrimp with 2 large minced garlic, 2 teaspoons dried oregano, a pinch of red pepper flakes and a few tablespoons olive oil. Place that bowl into the refrigerator and let the shrimp marinate for about 1/2 hour.

Pesto: Add about 4 cups loosely packed spinach to a food processor and add 1/2 cup crumbled feta cheese, 1/2 cup walnuts, 1 small clove garlic, the juice of 1/2 lemon. Blend and add olive oil to make 1/3 cup. Preheat grill. Place 2 to 3 shrimp onto each skewer. Grill for 5 to 6 minutes or large shrimp 8 to 10 minutes. Serve with pesto and hot rice and lemon juice. Use any leftover pesto as a sauce for other grilled seafood, chicken or lamb.

Ruth Baade

FROM THE HEN HOUSE

APPLE CIDER CHICKEN BREASTS

2 med. apples (about 1/2 lb.)
1/4 c. apple cider or apple juice
1/4 t. ground nutmeg
2 boned and skinned chicken breast halves
2 (1 oz.) slices Havarti cheese
Minced parsley

Peel, core and thinly slice apples. Divide the apple slices, cider and half the nutmeg between 2 shallow ovenproof individual serving dishes (1-1/2 to 2 cup size). Cover tightly with foil. Bake apples in a 400° oven until tender, when pierced, about 20 minutes. Rinse chicken and pat dry. Put 1 breast half in each dish, basting surface of chicken with juices, then sprinkle with remaining nutmeg. Bake, uncovered, until chicken is no longer pink in center of thickest part (cut to test), about 12 minutes. Top chicken with cheese. Broil 6 inches from heat until cheese is bubbling, about 2 minutes longer. Sprinkle with parsley. Serves 2.

S. Martinelli Cider Co.

CHICKEN-BEER CAN-BBQ

Whole chicken
2 T. cooking oil
Rub of choice (I use salt and pepper)
1 can beer, opened

Dress chicken, remove excess fat. Rinse then dry. Coat the outside skin with oil. Sprinkle the skin with salt and pepper to your taste. Heat the BBQ to 350°. Sit the chicken on the open beer can, place on grill rack. Bake approximately 45 to 50 minutes. This will give you a very delicious and moist chicken.

Bernice Palmtag

CHICKEN ALMOND

1/2 c. blanched almonds
1 lb. sausage
2 onions
1 bunch celery
1 bell pepper
3 pkgs. Lipton noodle soup
2 c. rice (do not use Minute Rice)
1 sm. can boned chicken

Brown sausage; add chopped onions, celery and pepper. Sauté for a few minutes. Boil 9 cups of water, add soup and bring to a boil. Add raw rice, sausage, chicken and sautéed items. Bake one hour at 350°.

Note: Sautéed items can be done ahead of time. Brown sausage first and then drain. Sauté vegetables in a little of the fat. Mix vegetables and sausage together and set aside. Plan to cook just about one hour before dinner is served. Stir about 1/2 hour after starting, again in about 15 or 20 minutes. This keeps the rice from lumping. Garnish with blanched almonds. Very good with ham, chicken as a main dish or in place of other starch.

Bernice Palmtag

CHICKEN AND BLACK BEAN ENCHILADAS

4 slices bacon, cooked and crumbled
3/4 lb. boneless, skinless chicken breast
2 cans Las Palmas enchilada sauce (1 lg. 1 sm.)
1 lg. red bell pepper
2 cloves garlic, crushed
1 t. ground cumin
1/4 t. salt
1 (16 oz.) can black beans, drained
1 bunch green onions, sliced
10 to 12 flour tortillas
2 cheeses, Monterey Jack and Cheddar, shredded
Sliced olives for top (optional)
Sour cream (optional)

Cook bacon until you can crumble it. Cook chicken in strips in skillet with 2 tablespoons oil, until no longer pink, or cook whole breasts in oven and shred when cool. I prefer shredded. Put all sauce in pot and heat. Stir 1/2 cup sauce into chicken along with red pepper, garlic, cumin and salt. Simmer for 7 to 8 minutes. Stir in black beans, green onions and crumbled bacon. Pour enough sauce to cover bottom of a shallow 13x9 inch baking dish. Pour remainder of sauce into a shallow bowl so that you can dip tortillas prior to placing in pan and filling. (Save enough sauce for top.) Dip tortillas in bowl of sauce, place in pan, put some bean mixture down the middle, sprinkle with cheese and roll up. Spoon some more sauce over the top, sprinkle with cheese and top with olives. Bake at 350° for 15 minutes. Makes 12 servings.
Note: I freeze individual servings for later use.

Diana Mello

CHICKEN BAKED IN PUMPKIN

Pumpkin, lg. enough to hold a whole chicken
1 whole chicken, smallish in size
Olive oil
Cinnamon and allspice
Salt and pepper to taste
Mushroom of choice
Other seasonings as desired: granulated garlic, poultry seasoning or etc.
Fresh herbs of choice: rosemary, basil, thyme or etc.
1 sm. onion, chopped

This recipe is deceptively easy and a fun thing to do with the kids "helping". It's just a weird way to bake a chicken and a pumpkin at the same time. Use seasonings and herbs "to taste", go with your own favorites. The chicken comes out tender and tasty, depending on the seasonings you use. It will not be browned. Feel free to season it as you like. The pumpkin will later make wonderful pumpkin soup or bisque, using your favorite recipe. Buy a pumpkin large enough to hold a chicken and a chicken of a size to fit into your pumpkin. I usually buy them at the same time and just eyeball it. Get a pumpkin which sits even, straight and steady, one with a bit of stem so the top, after you cut it, has a sort of "handle". At home, wash the pumpkin well. Cut the top so the opening is large enough to get the chicken into the pumpkin. Don't hesitate to cut the top 1/4 or 1/3 of the pumpkin. Keep this top; it becomes the "lid". Scrape out all the seeds and strings from the pumpkin and lid. I use something with a semi sharp edges. Salt and pepper to taste. Arrange clean fresh herbs on the bottom of the pumpkin. Leave them whole, on the stem. Pretend you're making a little bed for the chicken. These herbs will be discarded later. I've used thyme, basil, rosemary in any combination. Omit what you dislike, add what you like. Now season the chicken, just as you would if you were baking the chicken any old way you like it, rubbing it first with a little

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olive oil inside and out. I use a little of this and a little of that, never turns out exactly the same twice. I put some of the onion inside the chicken, maybe a few of the herbs, too, if I feel so inclined. And I always use garlic, either fresh, granulated or both. Once the chicken is seasoned, stuff it into the pumpkin. Stuff a few more herbs around it, along with whatever mushrooms you've chosen. I cut the mushrooms up a bit if they're very large, but keep them in as large of pieces as possible. If you have a lot of room left in the pumpkin, use additional onion, or even pieces of celery, apple. These can be used later in the pumpkin soup. Put the "lid" on the pumpkin, put the whole thing in a pan, aluminum disposable pan, anything the pumpkin will fit in, put into a preheated 375° oven and bake for 3 hours. If it goes over 3 hours it'll be okay, but minimum of 3 hours. As it bakes, the pumpkin may sag a bit on one side. You want it in a pan; it may spring a leak, as the actual pumpkin skin is very thin. I use the broiler pan that came with my oven. Remove from oven carefully (its heavy) and let it rest a half hour before you do anything to it. Then cut the pumpkin in half horizontally, carefully remove the top half and save. Remove the chicken. Discard the herbs. Serve up the chicken as desired. Save the pumpkin meat and chicken broth that may have cooked out for your favorite pumpkin soup recipe. At this stage, the pumpkin is good just scooped out, with a little butter, brown sugar, salt and pepper or however you like it.

Kathleen Voris

VERNE'S "FAMOUS" CROCK POT CHICKEN CACCIATORE

1 whole chicken, cut in pieces
2 whole breasts, cut in pieces
Salt, pepper and flour for chicken
3 (32 oz.) Classico organic tomato, herbs, spices sauce
2 med. onions, diced
4 cloves garlic, minced
1 lb. fresh mushrooms, quartered
1 (6 oz.) can sliced black olives
1 t. dried basil
1 dried bay leaf
1 t. oregano
1 t. dried onion powder
1/2 c. white wine

Cut chicken, salt, pepper and flour. Place 4 tablespoons olive oil in pan and brown chicken in pan (about 5 minutes per side). Place browned chicken in crock pot. Mix remaining ingredients together and pour over chicken, gently stir in mix. Cover and cook on low heat setting 7-1/2 hours. About 30 minutes before serving, place control on warm setting. Chicken Cacciatore may be served over polenta or pasta of your choice.

Verne Walton

CURRY CHICKEN

1/4 c. butter
1 med. onion
2 t. salt
2 T. curry powder
1 can cream of mushroom
1 c. half and half or milk

Cook butter, onion, salt and curry powder in frying pan to brown onions. Add cream of mushroom soup and half and half or milk. Pour over cut up chicken and bake 1-1/2 hours at 375° to 400°. Serve with rice.

Rita Singh

CHICKEN DELIGHT

1 box Stovetop stuffing
6 chicken breasts
1 can cream of chicken soup
1 c. sour cream
1/4 c. white wine
1/2 c. Monterey Jack cheese

Spray 13x9 inch pan with Pam. Preheat oven to 350°. Make stuffing as directed on box. Place 6 stuffing mounds in pan. Cover with chicken breasts. Mix together soup, sour cream and white wine. Pour over chicken. Bake uncovered for 45 minutes. Last 5 minutes, sprinkle cheese over and let melt. Very good with leftover homemade dressing too. Serves 8.

Lisa Cottle

CHICKEN HONEY NUT STIR-FRY

1 lb. boneless, skinless chicken breasts
3/4 c. orange juice
1/3 c. honey
3 T. soy sauce
1 T. cornstarch
1/4 t. ground ginger
2 T. vegetable oil
2 carrots, cut diagonally
2 celery stalks, cut diagonally
1/2 c. cashews
Hot rice

Cut chicken into thin strips and set aside. In a small bowl, combine orange juice, honey, soy sauce, cornstarch and ginger. Mix well. Heat 1 tablespoon oil in a large skillet over medium heat. Add carrots and celery. Stir-fry about three minutes. Remove vegetables and set aside. Pour remaining oil into skillet. Add meat. Stir-fry about 3 minutes. Return vegetables to skillet. Add sauce mixture and nuts. Cook and stir over medium heat until sauce thickens. Serve over hot rice. Makes 6 servings.

Note: A healthy way to serve chicken and vegetables over rice.

Becky Campos

CHICKEN CACCIATORE WITH SPAGHETTI

1 (5 to 6 lb.) stewing hen, cut into 8 pieces
1-3/4 t. salt
1 T. Creole seasoning
1/2 c. all-purpose flour
1 c. diced pancetta
1 c. thinly sliced yellow onions
1/2 t. red pepper flakes
2 T. minced garlic
1 t. chopped fresh oregano leaves
1 t. chopped fresh rosemary leaves
1 bay leaf
8 oz. sliced and stemmed button mushrooms
1 c. dry white wine
1 (28 oz.) can whole peeled tomatoes, crushed with juices
2 c. chicken stock or canned low sodium chicken broth
1 lb. spaghetti
1/2 c. grated Parmigiano-Reggiano (optional)
4 T. chopped fresh parsley leaves, for garnish

Creole Seasoning:
1-1/2 T. paprika
2 T. salt
2 T. garlic powder
1 T. black pepper
1 T. onion powder
1 T. cayenne pepper
1 T. dried oregano
1 T. dried thyme

Season the chicken lightly with 1-1/2 teaspoon of the Creole seasoning and 1 teaspoon of the salt. In a shallow bowl, season the flour with the remaining 1-1/2 teaspoon of the Creole seasoning. In a large Dutch oven or pot, heat small amount of oil over medium-high heat. Add the pancetta and cook until browned, stirring frequently, 4 to 5 minutes. Using a slotted spoon, transfer the pancetta to a paper-lined plate to drain and set aside. Working 1 at a time, dredge the chicken in the seasoned flour, shaking to remove any excess. (Reserve the remaining flour.) Add the chicken to the hot oil in the pan in batches, being careful not to crowd the pan, and cook until browned, 4 to 5 minutes per side. Remove to a plate and set

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aside. To the fat remaining in the pan, add the onions, salt and red pepper and cook, stirring, until soft, about 3 minutes. Add the garlic and cook, stirring, for 1 minute. Add the mushrooms, oregano, rosemary and bay leaf and cook, stirring, until the mushrooms are soft and have given up their liquid, 4 to 5 minutes. Add 2 tablespoons of the reserved seasoned flour, stir to combine, and cook for 1 to 2 minutes, until fragrant. Add the white wine, increase the heat, and cook, stirring for 1 minute. Add the tomatoes and their juices and the chicken stock and return to a boil. Carefully add the browned chicken back to the pan, reduce the heat, cover and simmer until the chicken is tender and cooked through, about 3 hours, stirring occasionally. Remove the chicken pieces to a large serving bowl and cover to keep warm. Continue to cook the sauce, uncovered, until the sauce thickens slightly, about 10 minutes. Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook, stirring occasionally to prevent from sticking, until al dente, 7 to 8 minutes. To serve, mound the pasta in a large pasta bowl and toss with some of the sauce. Arrange the chicken pieces around the pasta and top with any remaining sauce. Sprinkle with the reserved pancetta, 1/4 cup of the cheese, if using and garnish with the parsley. Serve immediately, passing the additional 1/4 cup cheese tableside. Serves 4 to 6.

Creole Seasoning: Combine all ingredients thoroughly.

Myrna Medina

CHICKEN KIEV

4 to 8 chicken breasts, boned
1/4 c. chopped chives or parsley
1/2 c. butter
1/2 c. milk
3 eggs, beaten
Flour for dredging

Select boned and skinned chicken breasts sufficient to serve 4 dinners. Pound chicken breasts with a mallet until thickness is uniform. Salt and pepper both sides. Place 1/2 teaspoon chopped chives or parsley (flakes can be used) or other herbs in center of each breast. Top with 1 tablespoon butter. Roll up breasts and secure with toothpick. Dip in beaten eggs and milk combination, then roll in flour, covering all sides. Place in a baking dish and dot tops with butter. Bake one hour at 350°.
Note: Mabel Cole suggests making this dish a day ahead. Servings are one to two per person, depending on size of chicken.

Mabel Cole

CHICKEN OLÉ

4 cooked half chicken breasts, pulled
1 doz. corn tortillas, cut in strips
2 lg. cans green chiles
1 lg. onion, chopped
1 lb. cheese (Pepper Jack, Cheddar combo)
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 can water or milk

Stir all ingredients together and put in 13x9 inch casserole dish. Bake at 375° until bubbly.
Note: Great casserole or warm appetizer with chips.

Lynette Sedenquist

AWESOME CHICKEN TACOS WITH AVOCADO-MANGO SALSA

2 t. garlic powder
2 t. paprika
1 t. onion powder
1/2 t. ground red pepper
1/2 t. plus 1/4 t. salt
4 (6 oz.) skinless, boneless chicken breasts
1-1/2 t. olive oil
8 (6") tortillas
1/2 c. peeled, diced mango
1/2 c. peeled, diced avocado
1/2 c. chopped tomato
1/3 c. chopped red onion
2 T. chopped fresh cilantro
2 T. fresh lime juice
1-1/2 T. minced fresh jalapeño

Heat a nonstick skillet over medium-high heat. Combine first 4 ingredients in small bowl and add in 1/2 teaspoon salt. Rub thoroughly over chicken. Add oil to heated skillet and swirl to coat. Add chicken and cook for 4 minutes on each side or until done. Remove chicken from pan and let stand for 5 minutes. Either shred or cut up chicken into 1/4 inch thick strips. While chicken cooks, combine all ingredients listed on the right. Heat tortillas according to your liking and fill with chicken and salsa.
Note: Remove seeds and veins from jalapeños for less heat.

CHICKEN PARMESAN

1/4 c. extra-virgin olive oil, plus 3 T.
1 med. onion, chopped
2 garlic cloves, minced
2 bay leaves
1/2 c. kalamata olives, pitted
1/2 bunch fresh basil leaves
2 (28 oz.) can whole peeled tomatoes, drained and hand-crushed
Pinch sugar
Kosher salt and freshly ground black pepper
4 skinless, boneless, chicken breasts (about 1-1/2 lbs.)
1/2 c. all-purpose flour
2 lg. eggs, lightly beaten
1 T. water
1 c. dried bread crumbs
1 (8 oz.) ball fresh buffalo Mozzarella, water drained
Freshly grated Parmesan
1 lb. spaghetti pasta, cooked al dente

Coat a sauté pan with olive oil and place over medium heat. When the oil gets hazy, add the onions, garlic and bay leaves; cook and stir for 5 minutes until fragrant and soft. Add the olives and some hand-torn basil. Carefully add the tomatoes (nothing splashes like tomatoes), cook and stir until the liquid is cooked down and the sauce is thick, about 15 minutes; season with sugar, salt and pepper. Lower the heat, cover, and keep warm. Preheat the oven to 450°. Get the ingredients together for the chicken so you have a little assembly line. Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them. Pound the chicken breasts with a flat meat mallet, until they are about 1/2 inch thick. Put the flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to distribute evenly. In a wide bowl, combine the eggs and water, beat until froth. Put the bread crumbs on a plate, season with salt and pepper. Heat 3 tablespoons of olive oil over medium-high flame in a large oven-proof skillet. Lightly dredge both sides of the chicken cutlets in the seasoned flour, and then dip them in the egg wash to coat completely,

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letting the excess drip off, then dredge in the bread crumbs. When the oil is nice and hot, add the cutlets and fry for 4 minutes on each side until golden and crusty, turning once. Ladle the tomato-olive sauce over the chicken and sprinkle with Mozzarella, Parmesan and basil. Bake the chicken Parmesan for 15 minutes of until the cheese is bubbly. Serve hot with spaghetti. Makes 4 servings.
Note: Prep Time: 25 minutes. Cook Time: 40 minutes.

Florence Tyler

ARTICHOKE CHICKEN

4 chicken breasts, whole chicken tenders
2 artichoke hearts, marinated
1 can cream of mushroom soup
1 can cream of chicken soup
1 bag mushrooms, sliced
1/2 c. white wine
6 oz. rice

Chicken cut into chunks or whole tenders and fry in olive oil until brown. Add garlic (powder, fresh or in a jar), pepper to season before removing. Mix cup up artichoke hearts, soups, mushroom and wine and "some juice" from marinated artichoke hearts, warm until bubbling. Pour over chicken and cook for 350° until hot and bubbling, approximately 45 minutes to 1 hour. (Can use uncooked chicken and cook longer.) Serve with rice or noodles.

Nancy Gillis

CHICKEN WITH VEGETABLES

4 chicken thighs with skin
1 T. paprika
2 T. vegetable oil
3/4 lbs. sm. potatoes, halved
8 boiling onions, peeled or 8 (1-1/2") thick onion wedges
1 lg. carrot, cut in 1" pieces
1 T. flour
1/2 c. dry white wine
1 c. chicken broth
Chopped fresh parsley

Sprinkle chicken all sides with paprika, salt and pepper. Heat oil in heavy skillet over medium heat. Add chicken and sauté about 3 minutes each side. Transfer chicken to plate. Add onions, potatoes and carrots to skillet and stir 2 minutes. Sprinkle vegetables with flour and stir to coat. Gradually stir in wine and broth and bring to a boil, stirring frequently. Return chicken and juices to skillet and bring to a boil. Reduce heat to low, cover and simmer until chicken is cooked thoroughly, about 30 minutes. Season with salt and pepper and sprinkle with parsley.

Richard Lathrop

CREAMY BAKED CHICKEN BREAST

4 boneless, skinless chicken breasts
Swiss cheese
1 can cream of chicken soup
1/4 c. white wine
Pepperidge Farm seasoned dressing mix
1 cube melted butter

Place chicken breast in ungreased shallow baking dish. Place 1 slice of Swiss cheese on each chicken breast. Mix soup with 1/4 cup white wine or water and spread over cheese and chicken. Sprinkle 2 cups of stuffing mix over chicken. Melt cube of butter and pour over mixture. Bake at 350° for 30 minutes.

Linda Clark

CHICKEN BREASTS STUFFED WITH FIGS AND GOAT CHEESE

4 lg. boneless, skinless chicken breast halves, fillets removed
2-1/2 t. fresh thyme
Kosher salt and freshly ground pepper
1 c. diced fresh green or black figs (about 6 c.)
1/2 c. crumbled, chilled goat cheese
2 T. extra virgin olive oil
1/2 t. minced garlic
4 slices pancetta or bacon, about 1/8" thick
1/2 c. dry white wine

Preheat oven to 400°. Place chicken breasts smooth-side up on a work surface, with thickest portion to your right. Flatten and butterfly each breast by cutting through thick side toward tapered side so that you can open breast like a book. Sprinkle each breast inside and out with 1/2 teaspoon thyme, a pinch of salt and a grinding of pepper. Put figs in a small bowl. Add remaining 1/2 teaspoon thyme, the goat cheese, 1 tablespoon olive oil, the garlic, 1/2 teaspoon salt and a grinding of pepper. Toss to combine. Spoon stuffing onto one side of each breast. Close chicken over stuffing. Wrap a slice of pancetta around each chicken breast. Oil a 13x9 inch shallow flameproof baking pan with remaining 1 tablespoon olive oil. Place chicken in pan. Roast for 10 to 15 minutes. Turn chicken over and roast until cooked through, about 10 to 15 minutes longer, depending on thickness. Transfer chicken to a serving platter; cover with foil. Add wine to roasting pan; bring to a boil over high heat, scraping up browned bits and reducing wine to a syrup. Drizzle wine over chicken and serve. Serves 4.

HONEY-GLAZED DUCKLING

2 (5 lb.) ducklings, cut into quarters
1/2 c. honey
1/2 c. orange flavored liqueur
2 t. dry mustard

Combine honey, liqueur and mustard. Mix well. Brush mixture over all sides of duckling quarters. Arrange quarters, skin side down on a rack and broil them, turning the pieces occasionally and basting them frequently, under low heat for about 50 minutes, or until the duck is tender. Toward the end of cooking time, broil the ducklings closer to the heat to crisp the skin or grill over hot coals to crisp skin and add grilled flavor.

Wendy Hurst

LEMON CHICKEN

10 lbs. boneless chicken breast
Lemon pepper seasoning
1 bottle beer
1 cube butter
1 handful dry rosemary
1 handful Italian seasoning
1 handful lemon pepper
3 T. minced garlic
3 lemons

Pound chicken breasts a couple times to flatten slightly then cut breasts in half. Season chicken pieces on both sides then grill to medium. In a small pan, warm to a simmer the beer (nothing fancy), butter, dry rosemary, Italian seasoning, lemon pepper, garlic, juice of 1 lemon and 2 lemons sliced. When the chicken is ready, quickly put the pieces in a large pan/container, pour the warm beer batter over the chicken and seal the container tightly and let the chicken slowly continue to cook while absorbing all the flavors.

Chris Palmtag

PEANUT CHICKEN

4 chicken breasts, whole
2 eggs, beaten
Flour
Oil for frying
1-1/2 c. water
Pinch of salt
3 T. cider vinegar
1 c. sugar
3/4 bottle Del Monte ketchup, regular size (Use Del Monte as other brands don't give same flavor)
1/2 c. roasted peanuts
1/4 c. green onion, chopped

Boil chicken breasts in salted water until barely done. Cool. Skin and debone each breast, leaving 2 nice pieces of meat from each breast (cut if too thick). Dip meat into beaten eggs then coat in flour. Fry in hot oil until golden on both sides, remember the chicken is already cooked. Lightly salt. Drain on paper towels.

Sweet and Sour Sauce: In a saucepan combine water, cider vinegar and sugar. Stir in ketchup. Cook and simmer. Thicken with a bit of cornstarch mixed with water to reach desired consistency. Place fired chicken pieces in casserole dish. Cover with sweet and sour sauce. Garnish with 1/2 cup roasted peanuts and 1/4 cup green onion. Serves 8.

Note: Excellent with Chinese style fried rice. May use chicken thighs and wings also. No need to boil and debone, just fry until done.

Kerry Ruso Stringary

SWEET & SOUR GLAZED CORNISH HENS

4 full hens
1/2 c. unsalted butter, melted
1/4 c. white wine
Salt and pepper to taste

Glaze:
1 c. currant jelly
1/2 T. hot prepared mustard
Lemon juice to taste

Preheat oven to 450°. Rinse thawed hens with cold water and pat dry with paper towel. Mix together melted butter and wine. Generously coat hens inside and out with mixture of melted butter and wine. Place on individual Cornish roasting racks (breast side up); sprinkle with salt and pepper. Place in roasting pan with 1-1/4 cup water. Roast 450° for 15 minutes; reduce temperature to 375° and roast 30 minutes longer. Meanwhile, melt jelly over medium heat and then add mustard and lemon juice once jelly is melted. In the last 10 minutes of cooking, brush hens with glaze and brush again after cooking. Insert meat thermometer into the thickest part of the chicken. Internal temperature should read 180° when done and juices run clear. Serves 4 to 8 people (4 with a full hen per person and 8 with 1/2 hen each).

TURKEY CREPES

1/3 c. butter
3-1/2 T. flour
1 c. turkey broth
1/4 lb. cubed mushrooms
1 T. Harvey's Bristol cream sherry
2 T. chopped green onion
1/2 T. salt
Dash Red Devil sauce
1 c. cubed roast turkey
1/4 c. light cream
1 beaten egg yolk
1/4 c. butter
1/4 c. heavy cream, whipped

Make sauce by meting 1/3 cup butter, adding flour and sauté until golden, and then adding turkey broth and cooking until thickened. Brown mushrooms in another pan. Add next five ingredients and moisten with 2 tablespoons sauce. Have ready 1 recipe of my standard crepes. Put the turkey and mushroom filling across the complete center of each crepe, roll and place edge down in shallow broiler friendly baking dish. Cover with topping made of remainder of sauce mixed with light cream, yolk and butter, thoroughly heated (never boiled) while stirring constantly. Then fold in the whipped cream. Cover crepes with the topping and sprinkle generously with good Parmesan cheese. Broil until golden.

Note: These were a New Year's Eve tradition at our house.

Sharon Gray

TURKEY CROCKPOT

10 oz. cubed turkey
1 med. onion
1 can black beans
2 zucchini squash
2 yellow squash
4 stalks celery
1 c. mushrooms
1 green pepper
Salt and pepper
Cumin to taste
Chili powder to taste
Chile pepper seeds, crushed to taste

Sauté turkey and onions. Add remaining ingredients. Cook on high 4 hours or 6 hours on medium.

CHICKEN MARBELLA

4 (2-1/2 lb.) chickens, quartered
1 head of garlic, peeled and finely puréed
1/4 c. dried oregano
Coarse salt and freshly ground black pepper to taste
1 c. Paul Newman's balsamic dressing
1 c. pitted prunes
1/2 c. pitted Spinach green olives
1/2 c. capers with a bit more juice
6 bay leaves
1 c. brown sugar
1 c. white wine
1/4 c. Italian parsley or fresh coriander (cilantro), finely chopped

In a large bowl, combine chicken quarters, garlic, oregano, pepper and coarse salt to taste, dressing, prunes, olives, capers and juice and bay leaves. Cover and let marinate, refrigerated, overnight. Preheat oven to 350°. Arrange chicken in a single layer in one or two large, shallow baking pans and spoon marinade over it evenly. Sprinkle chicken pieces with brown sugar and pour white wine around them. Bake for 50 minutes to 1 hour, basting frequently with pan juices. Chicken is done when thigh pieces, pricked with a fork at their thickest, yield clear yellow (rather than pink) juices. With a slotted spoon transfer chicken, prunes, olives and capers to a serving platter. Moisten with a few spoonfuls of pan juices and sprinkle generously with parsley or cilantro. Pass remaining pan juices in a sauceboat. To serve Chicken Marbella cold, cool to room temperature in cooking juices before transferring to a serving platter. If chicken has been covered and refrigerated, allow it to return to room temperature before serving. Spoon some of the reserved juice over chicken. Makes 10 or more portions.

Note: This was the first main-course dish to be offered at The Silver Palate, and the distinctive colors and flavors of the prunes, olives and capers have kept it a favorite for

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years. It's good hot or at room temperature. When prepared with small drumsticks and wings, it makes a delicious hors d'oeuvre. The overnight marination is essential to the moistness of the finished product: the chicken keeps and even improves over several days of refrigeration; it travels well and makes excellent picnic fare. Since Chicken Marbella is such a spectacular party dish, we give quantities to serve 10 to 12, but the recipe can successfully be divided to make a smaller amount if you wish.

Laurie Bloom Sweeney

CHINESE TACOS

2/3 lb. chicken meat
1/4 lb. pork
8 to 10 mushrooms
1 sm. onion
1/2 c. water chestnuts, shredded
1-1/2 green pepper
3 or 4 carrots
2 T. soy sauce
1/2 t. salt
1 egg yolk
2 T. sugar
1-1/2 T. cornstarch
Rice stick noodles

Dipping Sauce:
2 T. soy sauce
1 T. cornstarch
1/2 t. salt
1/4 t. pepper
2 T. cold water
1/4 t. MSG

2 T. sesame oil

Cut first 7 ingredients into cubes. Combine soy sauce, salt, egg yolk, sugar and cornstarch. Marinate chicken and pork in mixture for half a day. Heat oil and fry rice stick noodles until puffed and golden. Fry meat mixture until done. Remove and cool 2 to 3 minutes. Combine meat and vegetables, stir until mixed. Pour over fried noodles. Serve with lettuce leaves. You can also use tortillas. Brush with sesame oil, fold four ways and fill small pocket.
Dipping Sauce: Combine remaining ingredients.

Georgeann Menasco

CHICKEN-CHEESE WHEEL (A BAKED SANDWICH)

Bread Dough:
1 pkg. active dry yeast
2/3 c. warm water
1/2 t. sugar
2-1/4 c. all-purpose flour
1/2 t. salt
1 egg, beaten slightly
2 T. oil

Filling:
2 c. chopped, cooked chicken
2 c. shredded Monterey Jack cheese
1/2 c. sour cream
1/3 c. snipped fresh parsley
1 (7 oz.) can chopped green chili peppers
1/4 c. chopped onion
2 eggs, beaten slightly
1 t. salt
1/2 t. pepper
1/4 t. paprika

Crust: Soften the yeast in 2/3 cup warm water and 1/2 teaspoon sugar. In mixing bowl, stir together 1 cup flour, 1/2 teaspoon salt and one egg beaten slightly. Beat into the flour mixture, the softened yeast and 2 tablespoons oil. Stir in additional flour until a soft dough. Turn out onto a lightly floured surface; knead 5 to 8 minutes or until smooth and elastic. Place in a greased bowl, turning once to greased surface. Cover and let rise in warm place about one hour or until double. Punch down; divide in half. Cover and let rest 10 minutes. On light floured surface, roll one portion into a 13 inch circle. Place the circle on a greased 12 inch pizza pan. Roll out remaining dough into a 13 inch circle.
Filling: Combine all the ingredients and mix well. Spread filling over dough on the pan, leaving 1/2 inch on the edges. Place second 13 inch circle over filling; trim dough and flute edges. Prick top crust with fork and cover lightly with foil. Bake in 400° oven for 45 minutes. Remove from oven; remove foil. Brush top with mixture of 1 slightly beaten egg, 1

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tablespoon water for an egg glaze. Sprinkle with poppy seeds. Return to the oven and continue baking, uncovered, for 10 to 15 minutes. When bread is a golden brown, remove and cool on wire rack. To serve, cut into pie wedges. Can be served hot or cold. Makes 6 to 8 servings.
Note: If frozen, this can be totable lunch food.

Patricia Anderson

TURKEY 'N' STUFFING BAKE

1/3 c. butter or margarine
2 c. herb-seasoned crumb stuffing mix (1/2 of 8 oz. pkg.)
1/2 c. sliced celery
1/2 c. chopped onion
2 T. butter or margarine, melted
1 (10-3/4 oz.) can condensed cream of chicken soup
1/2 c. dairy sour cream
1/2 c. water
2-1/2 c. cubed cooked turkey or chicken (about 12 oz.)

Preheat oven to 350°. In a medium saucepan over medium heat, melt 1/3 cup butter. Stir in stuffing mix; set aside. In a 10 inch skillet over medium-high heat, sauté celery and onion in 2 tablespoons melted butter 8 minutes or until tender and lightly browned. Stir in soup, sour cream and water until blended. Remove from heat. Stir in turkey and half of the buttered stuffing mix until blended. Transfer to a shallow 1-1/2 quart baking dish. Top with remaining stuffing mix. Bake 30 minutes until done.

Sue Bloom

NOTES

BARNYARD DELECTABLES

BACON-WRAPPED MEATLOAF

5 cloves garlic, minced
3 yellow onions, chopped
1 bunch celery, chopped
6 carrots, peeled and chopped
1 c. olive oil
1/2 t. black pepper
2 bunches green onion, chopped
1 bunch parsley, chopped
10 lbs. beef
5 lbs. pork
14 eggs
1 c. half and half
1 lb. Jack
1 lb. Parmesan
1 lb. sharp Cheddar
1 t. horseradish
1 t. Worcestershire
1 c. catsup
1/2 bottle A-1 sauce
1 oz. Tabasco
6 c. panko
2 oz. salt
28 slices bacon

Sauté all ingredients except meats in olive oil. Cook. All other ingredients except bacon in bowl. Add vegetable mixture and mix until all ingredients are evenly distributed, about 2 minutes. Spray 2 loaf pans with nonstick spray. Line each pan with parchment that is cut so it comes to the sides of the pan and there will be enough to fold over meatloaf. Line each pan with 14 slices of bacon, overlapping the slices. Fill each pan with meat mixture making sure there are no air pockets in meat. Fold over parchment on top and bake at 350°. Cool overnight. Unmold, and cut into 12 ounce pieces.

Peggy Youmans

CORNBREAD AND BEEF PIE

1-1/2 lbs. ground beef
1 (15 oz.) can chili beans (pinto beans with sauce, do not drain)
1 (8 oz.) can tomato sauce
1 (15 oz.) can corn, drained
Salt and pepper to taste
Garlic to taste (fresh or powder)
1 box Jiffy cornbread mix
4 oz. shredded Pepper Jack cheese

Brown ground beef, add next 5 ingredients, bring to a simmer. Mix Jiffy per package directions. But beef mixture in 3 quart Pyrex dish. Sprinkle cheese on top. Spoon prepared cornbread mix on top. Bake in 375° oven until bubbly and browned on top, 15 to 20 minutes.

BEEF STEW

1 lb. stew beef
1/4 c. flour
2 T. olive oil
1 yellow onion, cubed
1 green bell pepper, cubed
2 celery stalks, diced
1 (14-1/2 oz.) can stewed Italian style tomatoes
1 (8 oz.) can tomato sauce
8 oz. water
1 beef bouillon cubed
1/4 c. red wine (use your favorite flavor to drink)
4 carrots, peeled and cubed
3 Russet potatoes, peeled and cubed
Salt and pepper to taste
1/2 c. frozen peas

In small mixing bowl, toss stew meat in flour to lightly coat. Season with salt and pepper. Warm olive oil in Dutch oven over medium heat. Add beef and lightly brown. Remove beef and add onion, bell pepper and celery stalks. Sauté for 8 to 10 minutes. Return beef to pot. Add tomatoes, tomato sauce and wine. Use tomato sauce can to measure water and add with beef bouillon. Cover Dutch oven and bring to a low simmer. Simmer for 1 hour. Add carrots and potatoes. Salt and pepper to taste. Simmer for 45 minutes. Remove from heat. Stir in thawed peas and cover pot for 15 minutes. Serves 4 to 6.

BEEF STROGANOFF WITH RICE

3 T. all-purpose flour
1 t. salt
1/4 t. freshly ground pepper
1-1/2 lb. sirloin steak, cut 1/2" thick
2 T. olive oil
4 T. butter
1/2 c. chopped onion
1 clove garlic, pressed
1/2 lb. fresh mushrooms, sliced
1/2 c. sherry
1/2 c. beef bouillon
1 t. chopped chervil
Grated rind of 1 lemon
1/2 t. paprika
1 c. sour cream
1 recipe basic boiled rice for 6 servings
1/4 c. melted butter
2 t. finely chopped fresh parsley

Mix flour, salt and pepper. Slice steak into 2 inch strips and dredge with seasoned flour. Heat oil and 2 tablespoons of butter in frying pan until piping hot. Add steak and cook, stirring constantly, until lightly browned. Do not overcook, as steak should be rare. Remove steak from frying pan and reduce heat to low. Add remaining butter to frying, then add onion, garlic and mushrooms. Cook, stirring constantly, for 3 minutes or until onion and mushrooms are tender, but not brown. Return steak to frying pan, add sherry, bouillon, chervil, lemon rind and paprika and mix well. Season with additional salt and pepper, if needed. Simmer for 5 minutes or until most of the liquid has evaporated. Stir in sour cream and heat through, but do not boil. Remove from heat and keep warm. Mix rice with melted butter and shape into an even border around (large round or oval serving platter). Sprinkle with parsley. Place the beef stroganoff inside the rice border. This makes 6 servings.

Note: The recipe began in prerevolutionary Russian, Stroganoff being the surname of one of St. Petersburg's prominent families of merchant noblemen. Surprisingly the method of preparation is French, the only Russian contribution to the dish is sour cream.

Christel Kurtz-Brandshagen

BEEF WELLINGTON

Olive oil
.88 lbs. beef fillet
English mustard for brushing meat
.88 lbs. flat mushrooms
4 slices Parma ham (can substitute with Prosciutto)
.44 lbs. puff pastry
2 egg yolks
8 Charlotte/New potatoes (approximately)
1 clove garlic, crushed
1 sprig thyme, fresh
2 lg. baby gem lettuce
Salt and pepper
Mustard vinaigrette (optional)

Preheat the oven to 400°. Heat oil in a large pan and sear the meat on all sides. Don't cook the meat, just brown each side. Let it cool and then brush it with the mustard. Chop the mushrooms in a food processor to make a purée. Throw the purée in a hot pan with no oil and sweat out all of the liquid. Let the water evaporate and then set it aside to cool. Lay four slices of Parma ham down on a large piece of cling film, slightly overlapping, then brush with mushroom mixture. Put the beef in the middle of the ham and roll the ham around the beef using the cling film. Twist the ends of the cling firm to tighten the roll, then refrigerate it for 15 minutes to let it set. Roll your puff pastry and then brush the edges with egg wash. Roll the pastry over the beef completely covering it. Cut off any excess pieces. Egg wash the top. Put your roll back in the fridge for 5 minutes. Egg wash again and bake for 35 to 40 minutes. Let it cool for 10 minutes before slicing. Par boil the potatoes in salted water. Quarter them and leave the skin on. Sauté in olive oil and butter with the garlic and thyme, until browned and cooked through. Season. Remove the thyme and garlic before serving. Separate the outside leaves of the baby gem (leaving the smaller inner ones for salads) and very quickly sauté them in a pan of olive oil with a little salt and pepper, just enough to wilt them. Serve hearty slices of the Wellington alongside the sautéed potatoes and wilted baby gems. A classic mustard vinaigrette makes a great dressing.

Rick Mitchell

SPREAD-A-BURGERS

1-1/2 lbs. ground beef
1 can condensed tomato or cream of mushroom soup
1/3 c. finely chopped onion
1 T. prepared mustard
1 T. Worcestershire
1 t. prepared horseradish
1 t. salt
Dash of pepper
6 buns, split and toasted

Thoroughly mix beef, soup, onion and seasonings. Spread mixture evenly over bun halves. Cover edges completely. Broil about 4 inches from heat for 12 to 15 minutes.

Dyann Morrow

CRAZY CRUST PIZZA

1-1/2 lbs. ground beef or sausage or 1 c. thinly cut pepperoni sausage

Batter:
1 c. flour
1 t. salt
1 t. Italian seasoning or 1 leaf oregano
1/8 t. pepper
2 eggs
2/3 c. milk

Topping:
1/4 c. chopped onion (optional)
1 can or fresh mushrooms
1 c. pizza sauce
1-1/2 c. Mozzarella or sharp cheese

Preheat oven to 425°. In medium skillet, brown meat and season to taste. Drain and set aside. Lightly grease and dust with flour or cornmeal 12 or 14 inch pizza pan or 15x10 inch jelly roll pan. Prepare batter: (Easiest is to mix in a blender.) In a small bowl, combine flour, salt, Italian seasoning, pepper, eggs, milk, mixing until smooth. Pour batter into pan, tilting pan so batter will cover bottom of pan. Arrange topping of meat over batter. Bake on lower rack in oven for 25 to 30 minutes, until pizza is deep golden brown. Remove from oven; drizzle with pizza sauce and sprinkle with cheese. Return to oven for 10 to 15 minutes.
Sharon Carmichael

CLASSIC POT ROAST

1 (3-1/2 to 4 lb.) boneless beef chuck-eye roast pulled into 2 pieces at natural seam and trimmed of lg. knobs of fat
Kosher salt
2 T. unsalted butter
2 med. onions, halved and sliced thin (about 2 c.)
1 lg. carrot, chopped med (about 1 c.)
1 celery rib, chopped med. (about 3/4 c.)
2 med. garlic cloves, minced or pressed through garlic press (about 2 t.)
1 c. beef broth, plus 1 to 2 c. for sauce
1/2 c. dry red wine, plus 1/4 c. for sauce
1 T. tomato paste
1 bay leaf
1 sprig plus 1/4 t. chopped fresh thyme leaves
Ground black pepper
1 T. balsamic vinegar

Sprinkle pieces of meat with 1 tablespoon salt (1-1/2 teaspoons if using table salt), place on wire rack set in rimmed baking sheet, and let stand at room temperature 1 hour. Adjust oven rack to lower-middle position and heat oven to 300°. Heat butter in heavy-bottomed Dutch oven over medium heat. When foaming subsides, add onions and cook, stirring occasionally, until softened and beginning to brown, 8 to 10 minutes. Add carrot and celery; continue to cook, stirring occasionally, for 5 minutes longer. Add garlic and cook until fragrant, about 30 seconds. Stir in 1 cup broth, 1/2 cup wine, tomato paste, bay leaf and thyme sprig; bring to simmer. Pat beef dry with paper towels and season generously with pepper. Using 3 pieces of kitchen twine, tie each piece of meat into loaf shape for even cooking. Nestle meat on top of vegetables. Cover pot tightly with large piece of foil and cover with lid; transfer pot to oven. Cook beef until fully tender and sharp knife easily slips in and out of meat, 3-1/2 to 4 hours, turning halfway through cooking. Transfer the cooked roasts to a large bowl. Strain liquid through mesh

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strainer into 4 cup liquid measuring cup. Discard bay leaf and thyme sprig. Allow liquid to settle 5 minutes; then skim any fat off surface. Add beef broth as necessary to bring liquid amount to 3 cups. Transfer vegetables and liquid to bowl with the roasts, cover with plastic, cut vents in the plastic, and refrigerate overnight or up to 48 hours. One hour before serving, heat the oven to 325°, transfer the cold roasts to a cutting board, slice them against the grain into 1/2 inch thick slices, place them in a 13x9 inch baking dish, cover tightly with foil and bake until heated through, about 45 minutes. While roast heats, place liquid and vegetables in a blender and blend until smooth, about 2 minutes. Transfer sauce to medium saucepan and bring to simmer over medium heat. Stir chopped thyme, remaining 1/4 cup wine, and vinegar into sauce and season to taste with salt and pepper. Spoon half of sauce over meat; pass remaining sauce separately. Serves 6 to 8.

Myrna Medina

CROCKPOT STEW

1 lb. stewing beef, cut into 1" squares
2 T. flour
1/2 t. salt
1/4 t. pepper
3 carrots, cut into 1" pieces
1 lg. onion, sliced
2 to 3 lg. potatoes, diced into 1" squares
2/3 c. sliced celery
1/2 lb. sliced fresh mushrooms
2 cloves crushed garlic
1 t. Worcestershire sauce
2 c. tomato soup
3/4 c. sweet vermouth

Mix flour, salt and pepper together and coat stew meat. Spray bottom of frying pan with Pam and get hot. Brown flour coated stew meat and then put in crockpot. Put all vegetables in crockpot and mix up with meat. Pour tomato soup and wine over. Cook on high 3 hours, turn to 250° and cook until done (1 to 2 hours). Makes 4 servings.

Chas Palmtag

DEEP DISH BISCUIT PIZZA

1-1/2 lbs. ground beef
1/4 to 1/2 c. chopped onion or 2 T. minced
1/3 c. tomato sauce or 1 can tomato paste
2 T. grated Parmesan
1 to 1-1/2 t. oregano leaves
1 t. salt
Pepper
8 oz. can regular biscuits
2 oz. can mushroom pieces, drained
1 tomato, sliced
1 c. shredded Mozzarella

Heat oven to 350°. Grease 9 inch pan. Brown beef and onion; drain. Stir in tomato sauce, 1 tablespoon Parmesan, oregano, salt and pepper. Simmer while preparing crust. Separate biscuit dough into 10 biscuits. Arrange in pan, press over bottom and up sides. Spoon meat mix into crust, mushrooms over meat, sprinkle with Mozzarella and Parmesan. Bake 350° 20 to 25 minutes. Cool 5 minutes.

INDIAN POT ROAST

2 cloves garlic
4 T. butter
3 to 4 lb. pot roast
Salt
Flour
1 lg. onion, sliced
12 whole peppercorns
12 whole allspice
1 bay leaf, crumbled
1 T. grated horseradish
1/2 c. good rum or dry red wine
1/2 c. water
1 recipe dumplings (if desired)
Sm. whole carrots or lg. carrots, quartered (if desired)

Dumplings:
2 c. flour
4 t. baking powder
1/2 t. salt
4 t. baking powder
1 scant c. milk

Mash the garlic and sauté in the butter. Rub the meat with salt and flour and brown it well on all sides in the butter. Lay the meat on a bed of thin sliced onion in a large Dutch oven or any pot with a tight fitting lid. Add the butter, the spices and seasonings and pour the rum or wine over the meat. (A good pot roast will supply most of its own juices, but as it cooks, pour the 1/2 cup of water over it to make an ample supply of gravy.) Cover tightly and simmer for 3 to 4 hours until the roast is tender. This may be done either in the oven or on the back of the stove. If you want carrots with the pot roast, add them to the pan for the last half hour of cooking, and for the last 12 minutes of cooking add the dumplings to steam in the flavors of the pot. When the roast is done, remove it to a hot, round platter and surround with the dumplings and carrots. Stir the gravy until smooth, correcting the seasoning, if necessary. Pour it over the roast; if fresh dill is available, cut it over the dish with a lavish hand. Serves 6 to 8.

Dumplings: Sift together the dry ingredients and add the milk gradually. Drop by the spoonful into the gravy and cook with pot roast or stew during last 12 minutes of cooking.

Laura Sahlberg

ITALIAN BEEF MAXI-WICH

1 lb. lean ground beef
1 t. salt
1 t. oregano
1/8 t. pepper
1/4 c. minced onion
1 T. minced green pepper
1 (2 oz.) can sliced mushrooms
1 (8 oz.) can tomato sauce
1 c. grated Parmesan cheese
1 loaf French bread
2 tomatoes, thinly sliced
4 oz. sliced Mozzarella cheese
Melted butter

Mix beef with salt, oregano, pepper, onion, green pepper, drained mushrooms, tomato sauce and Parmesan cheese. Split French bread lengthwise. Spread bottom half with beef mixture, covering edges well. Broil about 8 inches from heat about 15 minutes until beef is well browned. Cover with sliced tomatoes. Cut cheese in triangles and arrange over tomatoes. Return to broiler until cheese melts. Cut into thick slices to serve. Spread top half of French bread with butter. Toast under broiler. Cut into slices and serve as a go-along.

Dyann Morrow

MAHOGANY SHORT RIBS

3 lbs. beef short ribs
1 c. teriyaki sauce
1 c. prune juice
1 c. water
1/2 t. black peppercorn

Marinate meat in mixture of teriyaki and prune juice. Cover and refrigerate overnight. Remove ribs from marinade. Bring marinade to a boil with 1 cup of water; add 1/2 teaspoon black peppercorn. Add meat and lower heat. Cover and simmer for 2 hours. Remove ribs to a platter. Reduce sauce for 5 minutes or less. Pour over short ribs.

Rhea DeHart

EASY TASTY MEATLOAF

2 eggs
2 lbs. ground beef
1/2 med. onion, finely diced
1/4 green bell pepper, finely diced
3 T. catsup
1 T. Worcestershire sauce
1 slice white bread, finely diced
1 t. salt
1/2 t. pepper
1/4 c. catsup
1 T. Dijon mustard
2 t. packed brown sugar

In a large mixing bowl, whisk eggs. Add beef, onion, bell pepper, catsup, Worcestershire, bread, salt and pepper. Mix well. Press into 9x5 inch loaf pan. Bake at 350° for 30 minutes. Then add half the glaze. To create glaze, combine 1/4 cup catsup, mustard and brown sugar. Spoon 1/2 the glaze over the meatloaf and return it to oven to bake another 30 minutes. Remove from oven, drain out excess juices and cover with remaining glaze. Let it stand for 5 to 10 minutes before cutting and serving.
Note: To change the flavor, substitute BBQ sauce for the catsup and Worcestershire in meatloaf, and use BBQ sauce as the glaze.

MEAT SAUCE FOR MACARONI

1 lb. hamburger
1 chopped onion
1 sm. can tomato sauce
2 pkgs. Lipton onion soup
1/2 can El Pato tomato sauce
Garlic salt
1 med. can Italian stewed tomatoes
2 cans or jars mushroom gravy
1/2 c. red wine
Salt and pepper

Brown meat and onion together. Add rest of ingredients to pan and simmer 15 to 20 minutes. Can adjust up if you want more sauce.

Mike Butier

PEKING BEEF ROAST

5 lb. chuck roast or bottom round
1 c. white wine vinegar
2 c. strong, hot black coffee
1 c. water
2 T. whole black peppercorns
1/2 T. salt

Place meat in large non-metallic bowl. Pour the vinegar over meat. Refrigerate 24 to 48 hours turning several times. Remove meat from vinegar, reserving vinegar. Dry meat with paper towels. Brown meat in heavy pot until nearly burned, both sides. Pour coffee and 1 cup of water over meat. Scrape up browned bits and add 2 tablespoons of whole black peppercorns and 1/2 tablespoon salt. Cover, cook slowly (simmer) 3-1/2 hours until tender. Add vinegar to gravy and reduce to 3 cups.

Rhea DeHart

PERFECT POT ROAST

3 to 4 lb. chuck roast
2 c. chopped onion
1 c. diced carrot
1 c. diced celery
4 cloves garlic, chopped
2 c. reduced-sodium, low fat beef broth or water
8 oz. tomato sauce
1 c. red wine
1-1/2 t. dried thyme leaves
2 bay leaves

Heat 2 tablespoons olive oil in heavy skillet. Brown meat on all sides. Remove roast from pan. Add onion, carrot and celery to pan. Sauté until lightly browned, about 8 minutes. Add garlic, cook 3 minutes. Return roast to pan, add broth, tomato sauce, red wine, thyme and bay leaves. Bring to a boil; simmer until beef is fork tender, at least 3 hours. Dissolve 2 tablespoons cornstarch in cold water; add to juices to thicken if desired.

PRIME RIB FOR TWO

1 prime rib roast, with 2 ribs, frozen
1 T. oil
1 clove garlic, pressed
2 potatoes, baking size

Rub frozen roast with oil and garlic mixture. Place in pan between potatoes, standing roast up. You can use the potatoes to prop it up, like book ends. Roast in preheated 400° oven for 1 hour and 15 minutes for rare, 1 hour and 25 minutes for medium. You will have two end-cuts with this method. Makes 2 servings.
Note: You start with a frozen roast in this recipe, prefect for those days when you forgot to take the meat out of the freezer!

Helen Hoffman

PORK RIBS

Baby back ribs
1-1/2 c. brown sugar
1 T. mustard
1 c. soy sauce
1/4 c. catsup
1/2 c. orange juice

Preheat oven to 325°. Remove thin membrane from back of baby ribs. Place ribs on baking sheet, and sprinkle them with oregano and garlic salt. Cover with foil and place in oven for 1-1/2 to 2 hours until all the fat is gone. While the ribs are in the oven make sauce with remaining ingredients. Mix all together. After all fat has rendered from ribs, remove from oven and pour sauce on top. Cover with foil and bake for 30 minutes longer. Remove foil and finish ribs in oven until they are brown.

Note: Georgeann Menasco is the granddaughter of Jennie Menasco and the family owned store was Ford's Department Store. Ford's was the oldest store in California 1875-1993 and the first department store in California after the City of Paris in San Francisco.

Georgeann Menasco

TACOS

24 c. Spanish sausage
2 lbs. lean ground beef
4 cans tomato sauce
Catsup and salsa
1/4 t. salt
2-1/2 doz. tortillas
3 lbs. Tillamook cheese, grated
2 to 3 c. onion, chopped fine
1 sm. head lettuce, shredded

Remove skin from sausage, add ground beef and cook until done, stirring frequently. Make sauce of tomato sauce, 1/2 cup catsup. Add salt and salsa to taste; heat. Put 1 generous tablespoon meat mixture, 1 of cheese and 1 generous teaspoon onion in center of tortilla. Fold over and fry slowly until brown in plenty of shortening. Serve at table with more grated cheese, lettuce and hot sauce. Serves 8.

Note: Mrs. Avery Wood was the wife of a local physician and mother of Jane Borg, Dean and Valerie Gray-all Watsonville High School graduates.

Lois Wood

TERIYAKI STEAK

Flank steak or round steak
1 T. fresh ginger or ground ginger
2 cloves garlic
1/4 c. soy sauce
1/4 c. olive oil
1/4 c. cooking sherry or 3 T. wine vinegar

Place steak in glass 15x9. Mix together all the other ingredients and pour over steak as a marinade. Marinate for several hours or overnight. Then the steak is best grilled on a barbeque. You can broil in the broiler turning after 15 minutes or sooner depending on how well done you prefer your steak. Cut in thin slices and serve over rice or noodles.

Jill Soloninka

VICTORY MEATLOAF

1 lb. ground beef
1/2 lb. ground pork
1 c. quick cooking oatmeal or fresh bread crumbs
1 egg, beaten
1 c. milk or tomato juice
1 onion, chopped
1 c. finely shredded raw carrots
1/4 c. finely diced celery
2 t. salt
1 t. black pepper
1/4 c. catsup, for top

Place all ingredients into bowl and mix. Do not over handle. Place on greased pan and shape into loaf. Top with ketchup. Bake at 350° for 1 hour. For extra special, remove from pan and spread top and side with whipped potatoes. Just before serving loaf, return to hot oven, 425° until lightly browned, about 15 minutes. Also great leftover for meatloaf sandwiches.

JoAnne Bartlett

SWEET & SOUR SHORTRIBS

5 lbs. short ribs of beef
1/2 c. flour
2 t. salt
Pepper
2 onions, sliced
3/4 c. catsup
2 T. vinegar
2 T. Worchester
4 T. soy sauce
1/2 c. sugar
3/4 c. water

Roll short ribs in flour, salt and pepper. Arrange in casserole. Cover with sliced onions. Combine catsup, vinegar, Worchester, soy sauce, sugar and water. Pour over meat. Cover and bake at 300° for 3 hours. Serves 4.

BASQUE LAMB AND BEANS

1 lg. leg of lamb
2 sm. pkgs. white navy beans
1 white onion
2 c. chopped parsley
8 kernels of garlic

Roast leg of lamb in the usual manner, burying cloves of garlic and rosemary if you desire. Cook beans and onion according to package instructions. This can be done ahead of time. Chop parsley and garlic together. When lamb is done, remove from the pan. Add garlic and parsley to the pan drippings and stir constantly for five minutes. Add 1/2 cup water to pan and add beans and cook slowly for ten minutes. Serve piping hot.

Note: Ms. Carl Mehl – Anita. Our club was chartered in 1928 and Anita became a member in 1929. She and her husband owned and operated Mehl's Funeral Home. Anita had quite a delightful personality and one of her toasts was, "Here's to a martini, one or two at the most, three I'm under the table and four I'm under the host".

Anita Mehl

LAMB SHANKS

4 cracked lamb shanks
2 pkgs. Lipton dry onion soup
Garlic powder to taste
1-1/2 c. red wine
2 beef bouillon cubes

Place lamb shanks in a heavy pot. Put in enough water to come almost to the top of the lamb shanks. Add rest of ingredients. Cover and bake in 350° oven for 3 to 4 hours. You might have to add more water during baking time. Serves 4.

Jo Ann Vear

LAMB SHANKS ALSATIAN STYLE

2 lg. lamb shanks, 3 lbs. (1-1/2 lbs. each)
1-1/4 lbs. yellow onions
2 c. dry white wine (Riesling, Sauvignon Blanc)

Brown lamb shanks (oven, broiler, Dutch oven). Slice onions into 1/4 inch slices. Place in bottom of heavy casserole or Dutch oven. Place lamb shanks on bed of onions. Cover and bake at 350° for 1 hour. Turn lamb shanks, add 1-1/2 cups of wine, cover and bake 1 hour longer. Remove shanks. Add 1/2 cup wine to casserole and salt and pepper and serve over shanks. Serves 2.
Note: Recipe can be done in 350° oven or Dutch oven or top of stove on moderate to medium heat.

Rhea DeHart

HERBED BONELESS PORK LOIN ROAST

6 to 7 lb. pork loin roast
1-1/2 T. coarse salt
1-1/2 t. dried crushed rosemary
1-3/4 t. fresh ground pepper
3 t. thyme
9 cloves garlic
1/4 plus 2 T. lemon juice
1/3 c. olive oil

Score fat in diamond pattern. Mix all other ingredients and smear over meat. Set aside at room temperature for 3 to 4 hours. Bake 425° 25 minutes. Then 325° 1-1/2 hours to 140° in meat thermometer. Let stand 10 to 20 minutes before serving.

Lynette Sedenquist

MOUSSAKA

3 med. eggplants
1-1/2 c. extra virgin olive oil
3 chopped onions
2 lbs. ground lamb
3 T. tomato paste
1 c. red wine
1/2 c. crushed tomatoes
1/2 c. chopped parsley
6 T. unsalted butter
6 T. flour
1 qt. whole milk, heated
4 lg. beaten eggs
1-3/4 c. Romano or Parmesan
1 c. fresh bread crumbs

Trim and slice eggplant crosswise 1/4 to 1/2 inch thick. Sprinkle salt on both sides and arrange in single layer on paper towels to drain for 30 minutes. In a large skillet, heat 1/2 cup extra virgin olive oil over moderate heat; add as many of the slices as will fit in 1 layer and brown on both sides. Repeat the procedure by adding more oil as necessary and the remaining eggplant. Drain the eggplant on paper towels as they are cooked. Add a small amount of oil (if necessary) and the onion in skillet and cook until the onions brown, add the ground meat and cook. Stirring occasionally, until the meat is no longer pink. Combine the tomato paste with the wine, tomatoes and parsley. Add this mixture to the skillet and simmer over low heat, stirring often, until all the liquid has evaporated. Add salt and pepper to taste. In a saucepan, over low heat, melt the butter, add the flour and whisk for 5 minutes. Turn up the heat to moderate and add the milk in a steam, while whisking. Simmer, stirring constantly over low heat for 10 minutes. (The mixture should be fairly thick.) Cool slightly and stir in the eggs. Add salt and pepper to taste. Add 1/2 of the cheese and stir. Over very low heat, cook mixture another 3 minutes (be careful not to let the mixture simmer this time) and remove from the heat. Grease a 16x11 inch pan and sprinkle the bottom lightly with bread crumbs. Arrange alternating layers of eggplant and meat sauce in the pan, sprinkling each layer with cheese and bread crumbs. Pour the egg sauce over the top and bake one hour in a preheated 350° oven, or until top is golden. Let cool 20 minutes before slicing.

Jo Ann Vear

ROMAN LAMB

2 lbs. lean lamb
1 onion
2 cloves garlic
1 can tomatoes or 1 lb. fresh, skinned and chopped
A little flour
4 T. oil
1 T. thyme
1 T. rosemary or bouquet garni
Seasoning
1/2 c. chicken stock
2 c. white wine

Remove fat from meat and cut into 1 inch cubes. Chop onion and garlic finely. If using canned tomatoes, drain off juice or add fresh. Coat meat with seasoned flour and sauté in oil. Add onion and garlic and stir. Add tomatoes, herbs, seasoning and stock. Stir in wine. Cover pan and simmer for 30 to 40 minutes. Serve with spaghetti, rice or choice of vegetables.

BARBECUED SPARERIBS

2 to 3 lbs. spareribs
2 onions, sliced
2 T. vinegar
2 T. Worcestershire sauce
1 t. salt
1 t. paprika
1/2 t. black pepper
1 t. chili powder
3/4 c. catsup
3/4 c. water

Select meaty spareribs and cut into servings. Sprinkle with salt and pepper and place in a roasting pan. Cover with sliced onions. To make sauce, combine remaining ingredients. Pour over meat. Cover and bake in 350° oven 1 to 1-1/2 hours. Turn occasionally. Remove cover last 15 minutes. Serves 6.

Note: Mrs. Earl (Ethyl) Baumgardner was the wife of one of our local dentists. She was a very flamboyant lady that always dressed and acted theatrically.

Ethyl Baumgardner

SIMPLE HAGGIS

1/2 lb. beef heart
1/2 lb. beef liver
1/2 lb. lamb stew meat
1/2 lb. tripe, rinse the tripe thoroughly and cut into 2" squares
1/2 c. grated suet
2 med. to lg. onions, diced (I like red onions, but any kind will do)
3 cloves garlic, finely chopped about 1 to 1-1/2 T.
1/2 T. cumin
1-1/4 T. paprika
1-1/4 T. rosemary
1-1/4 T. thyme
1-1/4 T. cayenne pepper or chili powder
2 T. salt
2 T. black pepper
1 t. mace
1 t. nutmeg
1/2 c. uncooked steel cut Irish oats (regular oats will work, but I like the finer steel cut)
1/2 c. uncooked 5 grain cereal (Bob's Red Mill 5 grain cereal works well)
Cheesecloth about 4 ft worth
Cooking twine
Steamer rack
6 qt. pot

Bring heart, liver, stew meat and tripe to a boil in enough water to cover it and let simmer for 1 hour. Keep the water for later. A food processor works best to grind all the meat when it has finished cooking, but I used a cheese grater to the same effect (though it takes a long time to do this). The tripe doesn't do well on a grater so dicing it up finely was easier. Toast the grains and oats on a cookie sheet for 5 minutes at 400°. Mix the ground/grated meat with the suet, onions, garlic, spices, oats and grains. Use just enough of the stock to make a loose dough. It should form into a ball and hold its shape. Lay out the cheesecloth in a double layer and put the mixture into the middle. Take up the corners of the cloth and bind it with the twine. Don't make the ball too tight, as there will be some expansion during cooking. With

(Continued on next page)

just enough water to touch the bottom of the steamer rack, cover and steam the haggis for 3 hours. You will need to add more water as it cooks. Remove and let rest for 5 to 10 minutes. Serve with a wee dram of scotch for good luck.
Note: "Simple" because there is no stomach to clean and stitch up, and "Haggis" because there are no lungs. Butchers shops don't carry the lungs in the U.S.

Janna Mitchell

CARNITAS TAMALE PIE

1/2 c. yellow cornmeal
2/3 c. flour
1/4 t. salt
1 T. baking powder
3 T. granulated sugar
2 T. oil
1/3 c. milk
1 egg
1 can creamed corn
1 can diced green chiles
1 c. enchilada sauce
2 to 3 c. carnitas
1 c. shredded cheese

Preheat oven to 400°. Whisk the cornmeal, flour, salt, baking powder and sugar. Stir in the oil until the mixture makes soft crumbs. Whisk in the milk and egg. Add the creamed corn and chiles and stir until just combined. Bake in a 9 inch square pan for 25 minutes or until set. Poke holes in the crust with the fork. Pour the enchilada sauce over the crust. Squeeze or drain excess moisture out of the carnitas and arrange on top of the crust. Sprinkle with cheese. Reduce oven temperature to 350°. Cover with foil, return to oven and bake for 20 minutes. When heated through remove foil and let bake another 5 to 10 minutes until cheese is bubbly. Top with chopped cilantro, allow to cool 5 minutes.

CHILE VERDE

1 (2 to 3 lb.) boneless pork shoulder, fat removed, sliced into thin 1" to 2" strips
2 T. olive oil
1 yellow onion, julienned
2 garlic cloves, minced
1/2 green bell pepper, julienned
2 jalapeño peppers, diced
1 t. salt
1/2 t. pepper
2 Roma tomatoes, seeded and julienned
4 tomatillos, peeled and sliced in 8ths
2 roasted Poblano peppers, seeded and diced
2 c. chicken broth
1 T. cilantro
1/2 t. garlic powder
3 T. masa dissolved in 1/4 c. water or chicken broth

In a Dutch oven drizzled with olive oil, sauté pork pieces, seasoned with salt, pepper and garlic powder. (Do this in 2 batches so meat will have a chance to brown a little.) Remove all meat from pot and set aside. In small pot and juices, sauté onion, garlic cloves, bell pepper, jalapeño peppers, sprinkled with salt and pepper, until they begin to get tender. Add tomatoes, tomatillos and Poblanos. Return meat and juices to pot. Add chicken broth, cilantro and garlic powder and simmer (covered) 30 minutes. Add masa mixture to pot. Simmer (covered) for one hour. Makes approximately 8 cups (2 quarts).

Jan King

ALOHA PORK CHOP SKILLET

2 t. oil
4 bone-in pork chops (1-1/2 lb.)
1 red pepper, coarsely chopped
1 yellow pepper, coarsely chopped
2 (8 oz.) cans pineapple chunks in juice, undrained
1/2 c. fat-free, reduced-sodium chicken broth
1/4 c. Classic Catalina dressing
1-1/2 t. garlic powder
1-1/2 c. instant white rice, uncooked

Heat oil in large nonstick skillet on medium-high heat. Add chops; cook 5 minutes on each side or until browned on both sides. Add all remaining ingredients except rice; mix well. Bring to boil. Stir in rice; cover. Cook on medium-low heat 5 minutes or until chops are done (145°). Remove from heat; let stand 5 minutes.

Dana Bolotin

SAUCY PORK MEDALLIONS

2 t. oil
1 lg. pork tenderloin (1-1/2 lb.), cut into 3/4" thick slices
3 c. frozen peas
1 (10 oz.) can turkey gravy
1/4 c. Kraft zesty Italian dressing
1 (6 oz.) pkg. Stove Top stuffing mix for chicken

Heat oil in large nonstick skillet on medium-high heat. Add meat; cook 5 minutes or until each piece is browned on both sides, turning after 3 minutes. Stir in peas, gravy and dressing; bring to boil. Meanwhile, prepare stuffing as directed on package. Spoon stuffing over meat mixture around edge of skillet; cover. Simmer on medium-low heat 10 minutes or until stuffing is heated through and meat is done.

Dana Bolotin

HONEY BALSAMIC ROASTED PORK WITH GRAPES

1 boneless pork tenderloin (about 2 lbs.)
Freshly ground sea salt and pepper to taste
8 slices prosciutto
2 T. honey
2 T. Balsamic vinegar
2 T. red wine
1 T. chopped fresh rosemary plus additional for garnish
2 T. minced shallots
2 c. seedless red and green grapes

Season pork with salt and pepper. Wrap prosciutto around pork using string to tie it on. Cook in a large skillet over medium-high heat until golden brown. Preheat oven to 375°. Stir together honey, vinegar, wine, rosemary and shallots in a small bowl and pour over pork. Bake uncovered for 15 minutes. Add grapes to dish and cook for 15 minutes more or until pork reaches an internal temperature of 160°. Let stand for 5 minutes before slicing. Transfer to a platter and surround with grapes and any sauce in dish. Sprinkle with additional chopped rosemary if you like. Serves 4.
Note: Prep: 20 minutes. Cook: about 45 minutes.

Mabel Cole

PRIME RIB

1 prime rib roast, any size

Start at 3:00 pm. Preheat oven to 375°. Put roast in oven and cook one hour. Turn off oven. Do not open door. Forty-five minutes prior to serving, turn oven back on to 300°.

Margie Minoque

GRILLED RIBS WITH MUSTARD SAUCE

8 lbs. pork spareribs or
baby-back ribs
Honey

Meat Seasoning (rub):
3/4 c. salt
6 T. granulated garlic
6 T. black pepper
1/4 c. cayenne pepper
2 T. cumin

Sauce:
2 T. minced garlic
1 c. brown sugar
1 c. creole mustard or spicy
brown mustard
3/4 c. horseradish
1 c. yellow mustard or Dijon
mustard
1/4 t. white wine

Combine and mix seasoning ingredients. Store in a shaker or jar or Tupperware, etc. Keep away from moisture. This is probably enough for 6 to 10 batches. Preheat oven or ovens to 250°. Rinse ribs and pat dry. Sprinkle with the meat seasoning on both sides to taste. Place ribs in a large shallow baking pan (no more than a 1 or 1-1/2 inch side). You may need 2 large pans or cookie sheet pans (pans must have a side). Spoon and spread the sauce on both sides of the ribs starting with the bone side and finishing with the meat side. Bake in the oven, meat-side up, for 2 to 2-1/2 hours. Remove from oven and place ribs on the grill meat side down (indirect medium heat). Coat the bone side with a leery of honey and let cook for 5 minutes. Turn ribs over so meat-side is up and coat meat-side with a layer of honey. Cook for 15 minutes. Remove from grill, cut and serve.

Diana Mello

NOTES

For Your Sweet Tooth

CAKES

CHOCOLATE BERRY CAKE

1 chocolate cake mix
1 baked berry pie
6 oz. semi-sweet chocolate
2 c. heavy cream

Preheat oven to 350°. Grease or line with parchment paper 10 inch round springform pan. Prepare chocolate cake mix according to package. Pour 1/3 in bottom of springform pan. Place cooked pie on top of cake mix. Pour the remaining cake mix on top of the pie. Bake for approximately 50 minutes or until knife comes out clean when tested. Let cake cool. Chop chocolate fine in blender, bring cream just to a boil, pour over chocolate and pulse until mixed. Pour over cooled cake.

Ann Peters

APPLE BUNDT CAKE

1/2 c. margarine or butter
2 c. sugar
2 eggs
2 c. flour
2 t. baking soda
1 t. salt
1-1/2 t. cinnamon
1/2 t. nutmeg
4 c. diced apples
1/2 c. raisins
1 t. vanilla
1 c. chopped nuts

Cream together margarine or butter, sugar and eggs. Mix together flour, baking soda, salt, cinnamon and nutmeg in a bowl. Pour hot water over raisins to soften; drain. Mix together real good. Spray Bundt pan well. Bake at 300° to 350° for 1 hour. Cool for 25 minutes, then invert pan on cake dish.

Polly Nielson

APPLE CAKE

2 c. flour
1 c. whole wheat flour
3/4 t. nutmeg
1 t. cinnamon
1-1/2 t. baking soda
1/2 c. Gizdich apple juice
1/2 c. vegetable or canola oil
2 c. sugar
3 eggs, beaten
1 t. vanilla
1/2 c. chopped walnuts
3 c. chopped apples with skin on
1 Bundt pan, oiled and floured

Preheat oven to 325°. Mix first 5 ingredients in large bowl. In medium bowl, mix remaining ingredients, including apples and walnuts. Combine apple mixture with dry ingredients and stir until just combined. Pour batter into Bundt pan. Bake approximately 1 hour.

Gizdich Ranch

THE BEST CHOCOLATE CAKE

3/4 c. sour cream
4 eggs
1/2 c. water
1/2 c. oil
1 chocolate cake mix
1 box vanilla pudding
1 lg. c. chocolate chips
Powdered sugar

Preheat oven to 350°. Beat sour cream, eggs, water and oil together in a large bowl until thoroughly mixed. Add cake mix and pudding mix. Stir in chocolate chips. Place batter in a greased and floured Bundt pan. Bake 45 to 55 minutes, or until a fork inserted into cake comes out clean. While still hot, invert cake onto a serving platter. When cool, sift powdered sugar over top of cake. Serves 12.

Jo Ann Vear

APPLE DUMP CAKE

2 cans apple pie filling
2 apples, cored and sliced thinly as for pie
Ground cinnamon, nutmeg
Yellow cake mix
1/2 c. butter, salted
1/2 c. butter, unsalted

Butter or oil a 13x9 inch cake pan. Dump in the 2 cans of apple pie filling and the 2 cut up apples. Mix together a bit and spread out evenly in the pan. Sprinkle ground cinnamon and nutmeg over the apples, to taste. Open the cake mix and dump it over the apples, spreading it evenly so as to cover all the apples and have it be relatively flat. Do not prepare the cake mix in any way. Just dump it dry, right from the box, onto the apples. Melt the salted and unsalted butter together. You may use all unsalted or all salted butter, depending on your taste for salt. Drizzle the 1 cup melted butter over the top of the dry cake mix, as evenly as you can. Bake in a preheated 350° oven for 45 to 60 minutes, depending on how brown you want it to be. I bake mine until it's pretty and browned; it even gets a little "crusty". It will bubble around the edges and in places in the middle. Remove from oven and allow to cool a bit. It's heavenly served warm with vanilla ice cream on top.

Note: Variations: One can skip the 2 raw apples and use 3 cans of pie apples instead. Use canned pie cherries instead of apples. Use combinations of pie filling fruits or make one half apple and one half cherry, etc. I would like to think that when I make this on Tuesdays it has no calories, but I have no proof of that!!

CARROT CAKE

3 c. sifted all-purpose flour
2 c. sugar
2 t. cinnamon
1 t. nutmeg
1-1/2 t. baking soda
1-1/4 t. salt
1 t. baking powder
1 (8-3/4 oz.) can crushed pineapple, drained
4 eggs, beaten
1-1/2 c. salad oil
2 t. vanilla
2 c. coconut
2 c. grated carrots, loosely packed
2 c. walnuts, chopped

Rum Sauce:
1/2 c. brown sugar, loosely packed
1/2 c. granulated sugar
1/8 t. salt
1 t. vanilla
1/4 c. butter
1/2 c. light corn syrup
1 t. rum extract or 3 T. light rum

Combine flour, sugar, cinnamon, nutmeg, baking soda, salt and baking powder, mixing well. Drain pineapple, saving syrup; set aside. Make a well in center of dry ingredients; add pineapple syrup, eggs, oil and vanilla; blend thoroughly. Stir in pineapple, carrots, nuts and coconut. Turn into greased 10 inch tube pan. Bake in 325° preheated oven for 1-1/2 hours or until done. Cool 10 minutes. Turn out onto rack to cool completely. Wrap and freeze or serve warm with Rum Sauce.

Rum Sauce: Combine sugars, salt, butter and corn syrup in saucepan. Heat, stirring until mixture comes to a boil. Cool to lukewarm. Stir in rum and vanilla. Serve over warm Carrot Cake. Makes about 2 cups sauce.

Lorraine Hamilton (Grandmother of Jan Mitchell)

OLD FASHIONED MOIST CHOCOLATE CAKE

2-1/2 c. sifted cake flour
1 t. baking soda
Dash of salt
1/2 c. butter or margarine (1 stick)
2 c. sugar
2 eggs
1 t. vanilla
2 squares melted unsweetened chocolate
1 c. sour cream (8 oz.)

Creamy Chocolate Frosting:
1 square unsweetened chocolate, melted
1 egg, beaten
1 T. cream or milk
1-3/4 c. powdered sugar
1 t. vanilla

Sift together flour, baking soda and salt. In mixing bowl, cream butter or margarine and sugar. Beat in 2 eggs, vanilla, chocolate and sour cream. Stir in flour mixture into creamed mixture until smooth and creamy. Beat in 3/4 cup warm water; continue beating at least 2 minutes. Pour into a greased and floured baking pan 13x9x2. Bake at 350° for 35 minutes or until top springs back. Cool in pan. Frost with 7 minute frosting or creamy chocolate frosting. Makes 12 servings.

Creamy Chocolate Frosting: Stir warm, melted chocolate into egg, careful not to curdle egg. Gradually add remaining ingredients, beating well. Spread on cooled cake. Sprinkle with walnuts, if desired.

Joanne Bartlett

CHOCOLATE CAKE

3 c. flour
1-1/2 c. sugar
1/3 c. unsweetened cocoa
2-1/4 t. baking powder
1-1/2 t. baking soda
1-1/2 c. mayonnaise
1-1/2 c. water
1-1/2 t. vanilla

Put dry ingredients in bowl. Stir in mayonnaise. Gradually stir in water and vanilla. Mix until smooth. Line pans with waxed paper. Bake 350° until done.

Note: I enjoyed this dessert at Sacred Heart cafeteria in Turlock, when I was in grammar school.

Peggy Youmans

FRUIT CAKE

1 lb. candied cherries
1 c. orange peel
1 c. lemon peel
2 c. currants
3 c. walnuts
2 c. raisins
3 c. flour
2 t. baking powder
2 t. cloves
2 t. cinnamon
2 t. nutmeg
1 t. baking soda
1 c. butter
2 c. brown sugar
8 eggs
1 c. molasses
2 c. citron
1 c. white wine
1 c. brandy

Slice all the fruit and add to the nuts and raisins. Sift flour with baking powder, spices and baking soda. Cream butter with sugar and add eggs and mix well. Add flour to fruits, toss together and combine with creamed mixture alternating with molasses. Finally, mix in citron, white wine and brandy. Pour into a waxed paper lined pan. Bake in a slow oven about 2-1/2 to 3 hours at 275°.

Kathryn Copriviza

CHOCOLATE CUPCAKE-VEGAN

1 c. soy or almond milk
1 t. apple cider vinegar
3/4 c. granulated sugar
1/2 c. canola oil
1/2 t. almond extract, chocolate extract or more vanilla extract
1 c. all-purpose flour
1/3 c. cocoa powder, Dutch-processed or regular
3/4 t. baking soda
1/2 t. baking powder
1/4 t. salt

Vegan Fluffy Buttercream Frosting:
1/2 c. non-hydrogenated shortening (I used Earth Balance sticks)
1/2 c. non-hydrogenated margarine (Earth Balance sticks)
3-1/2 c. powdered sugar, sifted if clumpy
1-1/2 t. vanilla or a combination of chocolate, almond, etc.
1/2 c. plain soymilk or soy creamer (I used almond milk)

Preheat oven to 350° and line muffin pan with paper or foil liners. Whisk together the soymilk and vinegar in a large bowl, and set aside for a few minutes to curdle. Add the sugar, oil and vanilla extract, and other extract, if using, to the soy or almond milk mixture and beat until foamy. In a separate bowl, sift together the flour, cocoa powder, baking soda, baking powder and salt. Add in two batches to wet ingredients and beat until no large lumps remain (a few tiny lumps are okay). Pour into liners, filling three-quarters of the way. Bake 18 to 20 minutes, until a toothpick inserted into the center comes out clean. Transfer to cooling rack and let cool completely. Makes 12 cupcakes

Vegan Fluffy Buttercream Frosting: Beat the shortening and margarine together until well combined and fluffy. Add the sugar and beat for about 3 more minutes. Add the vanilla and soy milk; beat for another 5 to 7 minutes until fluffy.

Norah Miller

CHOCOLATE CUPCAKES

1 box chocolate cake mix or yellow or spice
1 can pumpkin (not pie filling)

Stir pumpkin into cake mix and spoon into 12 cupcake tins. Bake 325° 20 minutes or until done. Frost with favorite frosting while warm. You can add Cool Whip and chocolate sprinkles for a special dessert.

Jane Moresco

CHOCOLATE KAHLUA TRIFLE

1 lg. box vanilla pudding (6 serving size)
2-1/2 c. milk
1/2 c. Kahlua
1 pt. whipping cream
1 T. powdered sugar
1/2 t. almond extract
1 (13x9) chocolate cake (made from box mix or your favorite recipe)
6 Skor or Heath candy bars, frozen then chopped
1 clear glass serving bowl (salad)

Make pudding according to directions using 1/2 cup milk and 1/2 cup Kahula, then chill. Whip cream with powdered sugar and almond extract, then chill. To assemble, break up chunks of chocolate cake and arrange some in a layer in the bowl. Top with 1/3 of the pudding, 1/3 of the cream, then top with 1/3 of the candy. Repeat layers 3 times, ending with whipped cream and candy on top of cake. Chill for 5 hours to overnight. Serves 14 to 16.

Carissa Fanucchi

CHOCOLATE VINEGAR CAKE

3 c. flour
2 c. sugar
2 t. baking soda
1 t. salt
1 t. baking powder
2 T. vinegar
3/4 c. oil
2 t. vanilla
2 c. water
2 squares semi-sweet chocolate, melted

Mix together flour, sugar, baking soda, salt and baking powder. Mix together vinegar, oil, vanilla and water. Melt chocolate in double boiler. Mix all three together thoroughly. Bake at 350° in 12x8 inch pan for 40 to 45 minutes. Serves 12.

Bernice Palmtag

CROATIAN COFFEE CAKE

2 pkgs. active dry yeast
1/4 c. warm water
3/4 c. warm milk
4 c. all-purpose flour
1 c. butter
1 c. sugar
1/2 t. salt
Grated rind of 1 lemon
4 eggs
1/4 c. blanched almonds
1-1/2 c. white raisins
1/3 c. powdered sugar

Dissolve yeast in warm water; add milk and 1-1/2 cups flour; beat until smooth. Cover and let rise in a warm place for 1 hour. In an electric mixer bowl, cream butter and beat in granulated sugar; add salt and grated lemon rind; add eggs, one at a time, beating well after each addition. Add yeast and remaining flour; beat 10 minutes. Butter 10 inch tube pan and decorate bottom and sides with blanched almond halves. Pour in half of dough; sprinkle with raisins; cover with remaining dough or you could mix raisins in the dough last, all together. Let rise in warm place until dough just reaches top of pan, about 1-1/2 hours. Bake in moderate oven 350° for 45 to 55 minutes. Cool in pan for 5 minutes, then carefully remove to cake rack. Sprinkle with powdered sugar.

DATE CAKE

1 c. chopped dates
1/2 t. baking soda
1 c. boiling water
3 T. butter
1 c. sugar
1 t. vanilla
1 egg
Pinch of salt
1-1/2 c. flour
3 t. baking powder
1 c. chopped walnuts

Feather Frosting:
3 c. powdered sugar
1/2 c. butter
2 unbeaten egg whites
1 t. vanilla
Little lemon or orange juice

Sprinkle 1/2 baking soda over dates; add boiling water, cool. Cream butter, sugar and add vanilla; then add dates. Beat egg, add salt and stir into cake. Add flour and baking powder, and lastly, walnuts. Bake in three layers in moderate oven. Frost with Feather Frosting.
Feather Frosting: Cream sugar and butter together; add egg whites. Flavor with vanilla and a little lemon or orange juice.

Note: Carrie Clausen was a charter member. She owned a fabulous millinery shop for many years.

Carrie Clausen

FORGOTTEN CAKE

6 lg. egg whites, room temperature
1/2 t. cream of tartar
1-1/2 c. sugar
1/2 t. vanilla

Preheat oven to 425°. Beat egg whites until frothy. Add cream of tartar; beat until stiff. Add sugar slowly and beat until very stiff. Add vanilla. Put into greased tube spring bottom pan. Bake exactly 3 minutes. Turn oven off and leave in oven overnight. Do not open oven door until next morning. Remove from pan and top with whipped cream and refrigerate. Serve with berries or chocolate. Serves 6 to 8.

Anita Mehl

FRUIT CAKE

4 c. persimmon pulp
4 c. sugar
4 c. raisins
4 c. nuts
6 c. flour
2 T. oil
4 t. baking soda
3 T. pumpkin pie spice
2 c. orange juice
4 c. candied fruit

Spray pans then bake at 350° 1-1/2 hours. Makes 2 cakes.

Sarah McCandles

PARTY CHOCOLATE CAKE

4 c. sifted flour
1-1/2 t. baking soda
1-1/2 t. salt
1 c. cocoa powder or 4 squares baking chocolate
1 c. shortening
1-1/2 c. granulated sugar
1-1/2 c. brown sugar, firmly packed
4 eggs, beaten
2-1/2 c. sour milk
2 t. vanilla

Grease and flour bottoms of 3 nine inch layer cake pans or line with waxed paper. Measure flour, baking soda and cocoa powder into a sifter; sift 2 times. Cream shortening until soft in a large bowl; add eggs, granulated and brown sugar gradually, creaming after each addition until well blended. Add dry ingredients, alternating with sour milk; blend until smooth; stir in vanilla. Add melted chocolate if used instead of cocoa. Pour batter in pans. Bake in moderate oven 350°, 30 minutes or until centers spring back when lightly pressed with fingertip. Cool cake in pans or on a wire rack for 5 minutes; loosen around edges with knife; turn onto cooling rack. Frost with your favorite chocolate frosting.

Mabel Cole

FRUIT COCKTAIL CAKE

2 eggs
1-1/2 c. sugar
1 lb. can fruit
2-1/4 c. flour
1-1/2 t. baking soda
1/2 t. salt
1 t. vanilla

Topping:
1-1/3 c. coconut
1 c. nuts
3/4 c. sugar
1/2 c. butter
1/4 c. canned milk
1/2 t. vanilla

Butter and flour 13x9 inch pan. Stir with fork until smooth. Bake in 350° oven for 20 to 25 minutes.
Topping: In saucepan combine ingredients. Boil for 2 minutes and drizzle over cake right out of the oven.

Lynette Sedenquist

PEANUT BUTTER CAKE

2 c. all-purpose flour
2 c. sugar
1 t. baking soda
1/2 t. salt
1 c. water
3/4 c. butter or margarine
1/2 c. chunky peanut butter
1/4 c. vegetable oil
2 eggs
1/2 c. buttermilk
1 t. vanilla

Frosting:
1 lb. box powdered sugar
1/4 c. butter or margarine
1/2 c. nutty peanut butter
3 oz. cream cheese
1 t. vanilla
Enough milk to make it spreadable

In a large bowl, combine the flour, sugar, baking soda and salt and set aside. In a saucepan, bring water and butter to a boil, stir in peanut butter and oil until blended. Add to dry ingredients. Mix well. Combine eggs, buttermilk and vanilla; add to peanut butter mixture and mix well, pour into greased pans. Bake at 350° until done about 25 to 30 minutes.

Bernice Palmtag

QUICK ANGEL FOOD CAKE

Bakery angel food cake
1 can lemon pie filling
2 c. whipped cream

Slice cake midway. Gently fold filling into cream. Frost cake.

Sue Bloom

JELL-O CAKE

White cake mix
3 oz. Jell-O
1-1/2 c. milk
1 pkg. instant pudding mix
Carton of Cool Whip

Bake cake according to instructions. Poke holes in cake while warm. Dissolve Jell-O in 1 cup water and pour on cake and let it cool.

Topping: Mix milk and instant pudding mix. Fold in whipped topping. Cover cake completely with topping and serve.

Hazel Smith

KAHLUA CAKE

1 pkg. Devils food chocolate cake (B.C.) mix
4 eggs
1 c. sour cream
1 c. Kahlua
3/4 c. canola oil
1 (6 oz.) pkg. mini chocolate chips

Combine all ingredients, except the chocolate chips; mix well. Then stir in chocolate chips. Bake in greased/floured tube pan 55 to 60 minutes at 350° oven. Cool 10 minutes before removing from pan. Dust with powdered sugar.

Ruth Baade

GERMAN SWEET CHOCOLATE CAKE

1 (4 oz.) pkg. Baker's German sweet chocolate
1/2 c. boiling water
2 c. sugar
1 c. butter or margarine
4 egg yolks
1 t. vanilla
2-1/4 c. sifted all-purpose flour
1 t. baking soda
1/2 t. salt
1 c. buttermilk
4 egg whites, stiffly beaten

Coconut-Pecan Frosting:
1 c. evaporated milk
1 c. sugar
3 slightly beaten eggs
1/2 c. butter
1 t. vanilla
1-1/3 c. Bakers flake coconut
1 c. chopped pecans

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add yolks, 1 at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with baking soda and salt. Add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten whites. Pour into three (9 inch) layer pans, lined on bottoms with paper. Bake at 350° for 30 to 35 minutes. Cool. Frost tops only with coconut-pecan frosting.

Coconut-Pecan Frosting: Combine milk, sugar, eggs, butter and vanilla. Cook and stir over medium heat until thickened about 12 minutes. Add coconut and pecans; cool until thick enough to spread.

Javita Quezada

GUMDROP CAKE

2 c. Crisco
1 c. brown sugar
1 c. granulated sugar
4 whole eggs
2 c. unsweetened applesauce
4 c. flour
2 t. baking soda
1 c. raisins
1 c. nuts
1 c. dates, cut fine
2 t. cinnamon
2 t. nutmeg
2 t. allspice
1 c. spiced gumdrops, cut in sm. pieces

Mix together. Bake in loaf tins (2 large or 4 small) at 350° for 45 to 60 minutes.

Minnie Mae Johnson

KAHLUA CAKE

1 pkg. chocolate cake mix
1 (3-3/4 oz.) pkg. vanilla or chocolate (instant) pudding
4 eggs
3/4 c. oil
1/3 c. Kahlua
2 c. sour cream (I use 1 c. sour cream and 1 c. whip cream)
1 (6 oz.) pkg. chocolate chips

Combine cake mix, pudding, eggs, oil, Kahlua and creams; mix well. Stir in chocolate chips. Pour into greased and floured Bundt pan. Bake at 350° for 1 hour.
Note: Make chocolate glaze using Kahlua instead of water and drizzle on cake.

Irene Higginbotham

KAHLUA CAKE

1 pkg. Devils food cake mix
1 (3 oz.) pkg. instant vanilla pudding
1 pt. sour cream
4 eggs
3/4 c. oil
1 c. Kahlua
1 sm. pkg. chocolate chips

Mix together; grease (Pam) Bundt pan. Bake at 350° 45 to 60 minutes. Test at 50. Let stand 10 minutes, then put on plate.

Dorothy Moore

PEPPARKAHAR

1 c. butter or margarine, softened
1-1/2 c. sugar
2 T. molasses
1 egg
2 T. water or milk
3-1/2 c. flour
2 t. baking soda
1/2 t. salt
2 t. cinnamon
1-1/2 t. ginger
1 t. cloves
1/2 t. cardamom (if desired)

Vanilla Glaze:
2 c. powdered sugar
1 t. vanilla
3 to 4 T. milk or light cream or lemon juice
1 T. butter

Preheat oven to 350°. Cream together butter, sugar and molasses. Beat in egg and water. Stir in remaining ingredients until combined. Roll out on floured surface to 1/8 inch thickness. Cut with floured cookie cutter. Place 1 inch apart on ungreased cookie sheet. Bake 7 to 10 minutes or until cookies are set. Store in covered container. Will keep 4 weeks. Frost with vanilla glaze.

Vanilla Glaze: Combine powdered sugar, vanilla, butter and milk until has consistency of a glaze.

Note: I also add red hot candies around the edge. It makes for an interesting cookie.

Cheryl Lathrop

MILLION DOLLAR CAKE

1 pkg. white cake mix
1 (8 oz.) pkg. cream cheese
1/2 c. milk
1 (6 oz.) pkg. vanilla pudding
1 (20 oz.) can crushed pineapple
1 (9 oz.) tub Cool Whip
7 oz. flaked coconut
Nuts

Bake cake in 13x9 inch pan at 350°. Cool. Mix cream cheese, 1/2 cup milk, instant pudding in other bowl. Then mix together. Spread on top cake, top with drained pineapple, Cool Whip, coconut and nuts. Keep refrigerated.

Melva Palmtag

APPLE CAKE

1/2 c. oil
2 eggs
Heaping T. water
1 t. vanilla
1 c. chopped walnuts
2 c. flour
1 t. baking soda
2 t. baking powder
1 T. cinnamon
4 c. unpeeled apples, cut in lg. pieces
2 c. sugar

Beat together 1/2 cup oil, 2 eggs, heaping tablespoon of water, teaspoon vanilla. Add 1 cup chopped walnuts. Add flour, sugar, baking soda, baking powder and cinnamon to apples. Mix all together and bake in springform pan that has been oiled and floured or 11x9 inch pan. Bake 350° for 20 minutes, reduce to 300° and bake 40 minutes longer until done.

Note: Katie Johnson was Watsonville's first Woman Police Matron.

Katie Johnson

GLUTEN FREE ORANGE CAKE

1-1/2 c. gluten-free all-purpose flour blend
1/2 c. sugar
1 t. baking soda
1 t. xanithan gum
1/4 t. salt
Grated peel of 1 orange
2/3 c. orange juice
5 T. vegetable oil

Orange No-Butter Buttercream Frosting:
1/2 c. dairy-free margarine (1 stick) (not spread)
2 t. grated orange peel
2 T. orange juice
1 t. vanilla
4 c. powdered sugar
4 to 6 T. soy creamer

Preheat oven to 350°. Spray 8 inch square or 9 inch round cake pan with nonstick cooking spray. Combine flour blend, sugar, baking soda, xanithan gum, salt and orange peel in medium bowl. Combine orange juice and oil in small bowl or measuring cup. Add wet ingredients to flour mixture and stir until smooth. Pour into prepared pan. Bake 30 minutes or until toothpick inserted into center comes out clean. Meanwhile, prepare Orange frosting. Cool cake 5 minutes in pan on wire rack; remove from pan and cool completely. Frost and decorate Makes about 6 servings.

Orange Buttercream Frosting: Beat margarine with electric mixer at medium speed until light and fluffy. Add orange peel, orange juice and vanilla. Gradually beat in powdered sugar, beat in soy creamer by tablespoons until spreadable.

Virginia Varni

STRAWBERRY-CHOCOLATE MOUSSE CAKE

1 c. chocolate cookie or chocolate graham cracker crumbs (about 5 oz.)
3 T. melted butter or margarine
2 pt. baskets California strawberries, stemmed and halved
2 c. semi-sweet chocolate chips (12 oz.)
1/2 c. water
2 T. light corn syrup
2-1/2 c. whipping cream, divided
1 T. sugar

In bowl, mix crumbs and butter to blend thoroughly. Press evenly onto bottom of 9 inch springform pan. Stand strawberry halves, touching, side by side, pointed ends up with cut sides against side of pan; set aside. Place chocolate chips in blender container. In small saucepan over medium heat, mix water and corn syrup; bring to boil and simmer 1 minute. Immediately pour over chocolate chips and blend until smooth. Cool to room temperature. Meanwhile, in large mixer bowl, beat 1-1/2 cups of the cream to form stiff peaks. With rubber spatula, fold cooled chocolate into whipped cream to blend thoroughly. Pour into prepared pan; level top. (Points of strawberries might extend above chocolate mixture.) Cover and refrigerate 4 to 24 hours. Up to 2 hours before serving, in medium mixer bowl, beat remaining 1 cup cream to form soft peaks. Add sugar; beat to form stiff peaks. Remove side of pan; place cake on serving plate. Pipe or dollop whipped cream onto top of cake. Arrange remaining halved strawberries on whipped cream. To serve, cut into wedges with thin knife, wiping blade between cuts. Makes 12 servings.

California Strawberry Commission

STRAWBERRY SURPRISE CAKE

1 lg. box strawberry Jell-O
1 qt. strawberries
1 lg. Cool Whip
Baked angel food cake

Prepare Jell-O as directed on package. When slightly thickened, add sliced strawberries; save some whole for garnish. Break angel food into small pieces and add to Jell-O mix. Add Cool Whip (saving enough to put on outside of cake). Gently folding into mixture put into angel cake pan and chill until firm. Remove from pan and cover outside with remaining Cool Whip and garnish with whole berries.
Note: Gwen Carroll–woman of the year 1964 and Watsonville City Council. She owned a cemetery and crematorium. One of her slogans was "spend your money, don't look back, did you ever see a hearse with a luggage rack?"

Gwen Carroll

GRANDMA'S YELLOW ANGEL CAKE

5 eggs
1/2 c. cold water
1-1/2 c. sugar
1-1/2 c. cake flour
1/4 t. salt
1/2 t. baking soda
3/4 t. cream of tartar
1 t. vanilla

Beat egg yolk and water until fluffy. Beat in sugar gradually. Sift the dry ingredients (except the cream of tartar). Fold into egg yolk mixture. Beat egg whites until frothy. Add cream of tartar. Then beat until stiff, but not dry. Fold egg whites into cake mixture and add vanilla. Bake 350° for 45 to 55 minutes. When cool, frost with your choice.

Ruth Baade

VODKA/GALLIANO BUNDT CAKE

1 pkg. instant vanilla pudding
4 eggs
1 c. oil
1/4 c. vodka
1/4 c. Galliano
3/4 c. orange juice

Mix 5 minutes. Pour into Bundt pan (greased and floured). Bake 45 to 50 minutes in 350° oven. Cool 10 minutes and remove from pan to finish cooling. Dust with powdered sugar.

Ruth Baade
Nina Kimoto

ZUCCHINI CAKE

4 eggs
1 c. oil
2 c. sugar
3 c. grated raw zucchini
3 c. flour
2 t. baking powder
1 t. baking soda
1-1/2 t. cinnamon
1 t. salt
8 oz. cream cheese
1 pkg. powdered sugar
3 T. butter

Beat eggs and add oil, sugar and zucchini. Add flour, baking powder, baking soda, cinnamon and salt. Bake in prepared 13x9 inch pan at 325° for one hour. Mix cream cheese, powdered sugar and butter for topping.
Note: For carrot cake: 2-1/2 cups shredded carrots and 1 (16 ounce) can crushed, drained pineapple.

Lynette Sedenquist

NOTES

COOKIES

BABBLING BROOK'S IRRESISTIBLE COOKIES

1 c. butter, room temperature
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 t. vanilla
2 c. flour
1 t. baking powder
1 t. salt
1 t. baking soda
1 c. chocolate chips
1 c. white chocolate chips
1-1/2 c. raisins
1-1/2 c. walnuts, chopped
1 c. old fashioned rolled oats
1-1/2 c. orange almond granola

Preheat oven to 375°. Using an electric mixer, whip the butter and sugars until fluffy. Add the eggs and vanilla, and beat well. Sift together the flour, baking powder, salt and baking soda. Add to the butter mixture and mix until well blended. Stir in the remaining ingredients and shape into balls about the size of golf balls. Arrange on ungreased cookie sheet, and bake for 8 to 10 minutes or until golden. They should be just barely undercooked. Cool on the cookie sheets for about a minute so the cookie can firm up a bit. Remove carefully to a cooling rack. Makes 5 dozen.

June Otjen

TOASTED ALMOND BARS

Crust:
2 c. flour
1/2 c. brown sugar
1/2 t. salt
1 c. butter

Filling:
1 c. sugar
1/3 c. plus 2 T. light karo
3 eggs
1 t. vanilla
1/4 t. salt
8 oz. sliced, toasted almonds

Crust: Mix to crumbs. Press into 13x9 inch pan. Bake 20 minutes at 350°; cool.
Filling: Whisk together. Pour on cooled crust. Bake 25 minutes at 350°

Diane Montague

HRSTULE

2 eggs
1/4 c. sugar
2-1/2 T. brandy
2-1/2 T. melted butter
1/4 t. salt
1/2 t. lemon peel

In a large bowl, beat eggs and sugar until a lemon color. Mix in by hand brandy and melted butter, salt and lemon peel. Gradually stir in 1-1/2 cups flour. Turn dough out onto a flour-coated board. Knead dough until it forms a smooth ball. Wrap in foil and let rest for 30 minutes. Working with 1/3 of the dough at a time, roll on well-floured board to a paper-thin sheet. With a pastry wheel or knife, cut dough into 6x1 inch strips; tie strips into loose knots. In a deep skillet, heat 1 inch of salad oil to 360° on a deep-fat frying thermometer. Add several of the "bow-knots" and fry, turning once, until golden brown. Drain on paper towels. When cool, sprinkle with powdered sugar.

ALMOND BUTTER COOKIES

1 c. butter (2 cubes)
1/4 c. powdered sugar
1 t. vanilla
Few drops of almond extract
2 c. sifted flour
1 c. finely chopped almonds

Mix together, form in small balls, bake in moderate oven for 20 minutes. Roll in powdered sugar while still warm.

Teresa Jones

BISCOTTI

3-3/4 c. flour
2 c. sugar
1 t. baking powder
1/4 t. salt
4 eggs
2 egg yolks
1 t. vanilla
1/2 t. almond extract
1-2/3 c. whole almonds, toasted lightly and chopped coarse
Egg wash using the whites mixed with 1 t. water

In the bowl of an electric mixer, blend the flour, sugar, baking powder and salt. In a small bowl, whisk eggs, yolks, vanilla and almond extract, and add to the flour mixture beating until dough is formed. (At this point, I turn the dough out onto the board on which I chopped the almonds, the almonds are still there, because my mixer won't mix all that stuff together.) Divide the dough into fourths. Form into flattish log 11x2 inches. Grease and flour two cookie sheets; place two logs to a sheet, brush with the egg wash. Bake on the top shelf of the oven at 350° for 35 minutes. Allow to cool on sheets on a rack for 10 minutes. On a cutting board, cut the logs crosswise on the diagonal into 3/4 inch slices. Arrange cut side down on the baking sheets; bake 5 to 7 minutes on each side or until pale golden. Transfer to racks to cool, store in airtight container. Makes about 48 biscotti.

Kathy Mann

BISCOTTI RAPIDI

3 c. all-purpose flour
1/2 c. granulated sugar
1 c. firmly packed light brown sugar
2 t. cinnamon
1/2 t. salt
1 t. double-acting baking powder
2 c. chopped nuts
3 lg. eggs, lightly beaten
1/3 c. vegetable oil
3 to 4 T. water

Preheat the oven to 325° and spray a large cookie sheet with Pam. In a medium bowl sift together the flour, the sugars, the cinnamon, the salt and the baking powder. Then sift again into a large bowl. Add the nuts. Reserve 2 tablespoons of the egg in a small dish and set aside. Combine the beaten eggs and the oil together. Using a fork, add the liquid mixture to the flour mixture about a third at a time and toss with the fork to moisten. If all the flour doesn't get moistened you can use water by the tablespoon until it is most but not too wet. It will be very crumbly and seem pretty dry still but don't worry. Dump the crumbly mixture in 2 long rows on the cookie sheet. With a small stream of water running from the faucet wet your hands and start to shape the dough into 2 long rectangles. Keep your hands wet. Try to shape the dough with sharp edges and pat the top down too. Even though you have pressed the dough down with wet hands there still may be some crumbly areas but when they bake they will be okay. When the rectangles are formed brush them both with the remaining egg mixture. Bake for 25 minutes. Remove from the oven and slice the cookies with a knife. Spread out on the tray so that the heat can get around the edges. You may need to put some of them on another small tray. Lower oven to 300° and bake again for another 25 minutes. Drop the oven temperature to 200° and leave the cookies in the oven for an hour and then turn the oven off. At this point take a cookie off the tray and let it cool enough to test for crispness. If they are crisp enough for you, take them out, if not just let them sit in the warm oven for as long as you need to with the oven off.

Georgeann Menasco

CHOCOLATE CHIPS AND PRETZEL BARS

2 c. flour
1/2 t. salt
1 t. baking soda
12 T. softened butter
1 c. packed brown sugar
1/2 c. granulated sugar
2 lg. eggs
2 t. vanilla extract
6 oz. bittersweet chocolate chips
1-1/2 c. coarsely chopped mini pretzels

Preheat the oven to 350°. Grease a 13x9 inch baking dish. Coarsely chop the mini pretzels and set aside. Sift the flour, salt and baking soda. In a medium bowl, beat the butter until it is smooth and creamy. Add the brown sugar and beat until smooth. Then add the granulated sugar and continue to beat. Next, beat in the eggs. When the mixture is creamy, finally beat in the vanilla. Stir or beat at a low speed, the flour mixture. Finally, stir in the chocolate chips and the pretzel bits. Spread the batter in the baking dish and bake for 30 minutes. The edges should be golden brown. Let the pan cool then cut into squares. The bars can be stored for up to two weeks in a metal, airtight container.

Note: Sarah Ringler is a teacher at Pajaro Middle School, where she has taught cooking and other subjects. She worked as a cook for eight years before teaching. She comes from a long line of serious cooks and has passed the tradition on to her children, grandchildren and many students.

Register Pajaronian

CREAM WAFERS

1 c. butter, softened
1/3 c. whipping cream
2 c. flour

Frosting:
1/4 c. butter, softened
3/4 c. powdered sugar
1 t. vanilla
A few drops of food color per holiday or party theme

Cream together until well mixed then chill dough 45 minutes. Roll out dough to 1/4 inch thickness. Cut into small circles then dip in granulated sugar (both sides). Place on cookie sheet then prick with fork 4 times. Bake 350° for 7 to 9 minutes. Cool then fill with frosting mix to make a sandwich cookie.

Mimi Gregg

CRISCO BARS

1/3 c. Crisco
1 c. granulated sugar
2 eggs (save one white for meringue)
1-1/2 c. flour
1 t. baking powder
1/2 t. salt
2 t. milk
1/2 t. vanilla
1/2 t. lemon juice

Coconut Meringue:
1 egg white
1 c. light brown sugar
1/2 t. vanilla
2/3 c. shredded coconut

Blend Crisco with sugar and eggs. Sift dry ingredients. Add to Crisco mixture alternately with milk. Blend thoroughly. Add flavorings. Spread 1/4 inch thick in shallow Criscoed pans. Cover with Coconut Meringue. Bake 30 minutes in slow oven at 325°. Cut in squares and cool.

Coconut Meringue: Beat egg whites stiff. Beat in sugar adding 1/3 cup at a time. Add favoring. Fold in coconut.

Ruth Baade

FROSTY FRUIT BARS

1/2 c. shortening
1 c. sugar
2 t. orange rind, grated
1 egg
1/2 t. vanilla
3 T. orange juice
2-1/2 c. flour
1 t. baking soda
1/2 t. nutmeg
1/2 t. cinnamon
1/2 t. salt
1 c. raisins
1 c. dried fruit, such as dates, prunes, apricots, etc.
1/2 c. walnuts

Combine shortening, sugar, orange rind, egg, vanilla and orange juice and beat together well. Sift dry ingredients together and stir into sugar-shortening mixture. Fold in raisins, dried fruit and walnuts. Chill dough. Divide dough into four parts. On a floured board, roll into 15 inch long strips. Place on greased cookie sheet and pat to 2 inches wide. Bake at 350° for 20 minutes. While warm, glaze with powdered sugar combined with orange juice for icing. Slice into bars. Makes 4 to 5 dozen.
Note: This is an orange-laced bar cookie.

Margie Minogue

HAYSTACKS

1/2 c. peanut butter
1 (6 oz.) pkg. butterscotch or chocolate morsels
1 (3 oz.) can Chow Mein noodles (2 c.)

Combine peanut butter and morsels in double boiler. Place over hot (not boiling) water until morsels are melted. Stir to blend. Add Chow Mein and stir until well coated. Drop teaspoonfuls onto waxed paper-lined cookie sheet. Chill until set. Can add chopped or broken nuts also if desired.

Dale Hill

FROSTY STRAWBERRY SQUARES

1 c. sifted flour
1/4 c. brown sugar
1/2 c. chopped walnuts
1/2 c. butter or margarine, melted
2 egg whites
1 c. sugar
2 c. sliced fresh strawberries
2 T. lemon juice

Mix together flour, brown sugar, walnuts and butter or margarine in shallow pan. Bake at 350° for 20 minutes, stirring occasionally. Sprinkle 2/3 of crumbs in 13x9x2 inch pan. Combine egg whites, sugar, strawberries and lemon juice. Beat at high speed until stiff, about 10 minutes. Fold in 1 cup heavy cream whipped. Spoon over crumbs, top with remaining crumbs. Freeze 6 hours or overnight. Garnish with fresh berries. Serves 10 to 12.
Note: If desired, one (10 ounce) package frozen berries partially thawed may be substituted for fresh berries; reduce the sugar to 2/3 cup.

Georgia Davis

HOLIDAY MINCEMEAT COOKIES

1/2 c. shortening
1/2 c. sugar
1 egg
2 c. flour
1/2 t. salt
1/2 t. baking soda
1 c. prepared mincemeat

Cream shortening and sugar until light and fluffy. Add egg and mix well. Stir in dry ingredients and finally mincemeat. Drop by rounded teaspoonfuls onto ungreased baking sheet. Bake at 350° 18 to 20 minutes or until edges are browned. Recipe can be doubled. One recipe makes 4 dozen cookies.

Dyann Morrow

HELLO DOLLY BARS

1-1/2 c. graham cracker crumbs (about 9 cookie sheets)
2 T. butter, melted
1 T. water
1/3 c. semi-sweet chocolate chips
1/3 c. butterscotch morsels
2/3 c. flaked sweetened coconut
1/4 c. chopped pecans, toasted
1 (15 oz.) can fat-free sweetened condensed milk

Preheat oven to 350°. Line the bottom and sides of a 9 inch square baking pan with parchment paper; cut off excess parchment paper around top edge of pan. Place crumbs in a medium bowl. Drizzle with butter and 1 tablespoon water; toss with a fork until moist. Gently pat mixture into an even layer in pan (do not press firmly). Sprinkle chips and morsels over crumb mixture. Top evenly with coconut and pecans. Drizzle milk evenly over top. Bake at 350° for 25 minutes or until lightly browned and bubbly around edges. Cool completely on wire rack.

Teresa Jones

MOM'S DANISH COOKIES

1/2 lb. butter
1/4 c. water
Bowl of sugar
2 c. flour
Egg

Blend and let stand in refrigerator overnight. On a floured board, roll out to 1/4 inch thick and cut. Dip a chicken feather into a well beaten egg and brush top of cookies. Dip into a bowl of sugar. Bake in hot oven.

Note: Mrs. Henry Henrichsen (Velma) owned and operated along with her husband, John's Shoe Store for many years.

Velma Henrichsen

KAHLUA BROWNIES

2/3 c. butter
3 squares unsweetened chocolate
1-1/2 c. flour, sifted
1/2 t. baking powder
1/2 t. salt
3 lg. eggs
2 c. sugar
1/2 c. plus 1 T. Kahlua
3/4 c. chopped walnuts or pecans

Preheat oven to 350°. Grease 9x9 inch pan. Melt butter and chocolate in a double boiler over boiling water. Let cool slightly. Sift together flour, baking powder and salt. Set aside. Beat eggs with sugar until light. Stir in chocolate mixture and 1/2 cup Kahlua then add flour mixture and blend. Stir in nuts. Pour batter into prepared pan and bake 30 minutes or until toothpick comes out clean when tested. When brownies have cooled, brush top with remaining 1 tablespoon Kahlua.

Judy Campbell

LEMON BARS

1 pkg. angel food cake mix (all in one)
1 can lemon pie filling
1 lemon, juiced
1 c. powdered sugar

In a large bowl, stir angel food cake mix with pie filling. Pour into a 13x9 inch ungreased pan/Pyrex. Bake at 350° for 30 minutes, until top is starting to turn golden around edges. Mix lemon juice with powdered sugar until smooth. Pour over cooled bars. Cut into squares.

Note: One of my mom's (Jean Vyeda's) best desserts and so simple and delicious.

Jan King
Jean Vyeda

KROSTULE

1 c. flour
1 egg
1 T. sugar
1 T. whisky
1 T. butter
Pinch of salt
Dash of vanilla

Combine all the ingredients to make a dough. Knead the dough several times until workable, and roll out very thin on floured board. Cut dough into strips with a pizza cutter, and then tie strips into bows. Heat one quart oil in large skillet. Lower heat to medium. Drop cookie bows in oil until golden brown, then drain on paper towel. While still hot, sprinkle with powdered or granulated sugar.

Note: A popular Italian and Yugoslavian cookie made during the holiday season is Krostule, which means "crispy bow". Maria Maglich makes this treat every Thanksgiving and Christmas and also for special occasions such as weddings or christenings.

Maria Maglich

LEMON BARS

1 c. flour
1 cube butter
1/3 c. powdered sugar
1 capful lemon extract (optional)
3/4 t. baking powder
3 T. lemon juice
3 beaten eggs
1 t. grated lemon rind
1-1/2 c. sugar
3 T. flour

Cream the flour, butter and powdered sugar and spread in sprayed 8x8 inch baking dish. Bake 20 minutes at 350°. Beat remaining ingredients together and pour over baked mixture. Bake 20 to 25 minutes until set. Dust with powdered sugar. Cool, then cut into bars.

Debbie Jensen, SPR Governor 2014-2016

LEMON GLAZED PERSIMMON BARS

1 c. persimmon pulp
1 t. baking soda
1 egg
1 c. sugar
1/2 c. oil
8 oz. pitted dates or prunes, finely chopped (I used raisins)
1-3/4 c. flour
1 t. salt
1 t. cinnamon
1 t. nutmeg
1/4 t. cloves
1 c. chopped nuts

Lemon Glaze:
1 c. powdered sugar
2 T. lemon juice

Mix pulp with baking soda and set aside. Beat egg lightly and stir in sugar, oil and chopped fruit. Combine flour with spices. Add to egg mixture alternating with flour mix until well blended. Stir in nuts. Spread in a greased, floured jelly roll pan. Bake at 350° for 25 minutes. Cool 5 minutes, spread lemon glaze. Cut into bars 3x1-1/2 inches. Makes 30 bars.

Bea

LEMON WHIPPERSNAPS

1 box Pillsbury lemon cake mix
1 egg
1 (8 oz.) carton Cool Whip
3/4 c. sifted powdered sugar

Grease cookie sheet. Combine cake mix, egg and Cool Whip in large bowl. Stir until well mixed. Drop by teaspoons into powdered sugar and roll to coat. Place 1-1/2 inches apart on cookie sheet. Bake at 350° for 10 to 15 minutes or until light golden brown. Cool. Makes about 4 dozen cookies.

Barbara Irli

LUSCIOUS LEMON BARS

Yellow cake mix
1/3 c. oil
1 egg
6 eggs
1 c. lemon juice
3 c. sugar
1 c. flour
Zest from 3 lemons
2 T. limoncello (optional)

Preheat oven to 350°. Set aside 13x9 inch ungreased pan. Mix cake, oil and 1 egg until blended; press evenly into bottom of pan. Bake crust for 13 to 15 minutes at 350°. Remove and set aside.
Filling: Mix together balance of ingredients until well blended, 2 minutes on low speed. Scrape down with rubber spatula. Use spatula to spread filling over crust so it covers entire surface. Bake for 20 minutes until crust is golden brown and filling just starts to set. Remove the pan from oven and cool on wire rack for 30 minutes. Cut into 24 bars. Serves 10.

Lisa Cottle

MAGIC BARS

1/2 c. melted butter (1 cube)
1-1/2 c. graham cracker crumbs
1 c. chopped walnuts
1 c. semi-sweet chocolate chips
1-1/3 c. angel flaked coconut
1 can sweetened condensed milk (Eagle Brand)

Pour melted butter into 13x9 inch Pyrex dish. Sprinkle cracker crumbs evenly over butter. Layer nuts over crumbs, chocolate chips over nuts, and coconut over chocolate chips. Pour condensed milk evenly over coconut. Bake in 325° oven for 25 minutes or until edges are turning golden color. Cool in Pyrex for 15 minutes minimum. Cut into squares for serving.

OATMEAL MOLASSES COOKIES

1-1/2 c. flour
1 c. sugar
1 t. baking soda
1/2 t. salt
1 t. ground ginger
1/4 t. ground cloves
1/2 c. shortening
1 egg
1/4 c. molasses
3/4 c. quick-cooking rolled oats

Stir together in mixing bowl first six ingredients. Add shortening, egg and molasses; beat until smooth, stir in oatmeal. Drop from teaspoon onto ungreased cookie sheet. Bake at 375° about 10 minutes. Allow to stand a few minutes before removing from sheet.
Note: Can double recipe.

Dyann Morrow

MUDSLIDE COOKIES

2 oz. unsweetened chocolate
6 oz. semi-sweet chocolate (1 c.)
2 T. butter
3/4 c. sugar
2 eggs
1/4 t. vanilla
3 T. all-purpose flour
Scant 1/2 t. baking powder
Scant 1/4 t. salt
6 oz. chocolate chips (1 c.)
3/4 c. pecans or walnuts

Melt chocolates and butter. Beat eggs, vanilla and sugar until foamy, very thick and light yellow colored. Fold eggs into chocolate mixture. Combine flour, baking powder and salt. Fold in chocolate. Fold in chocolate chips and walnuts. Bake 350° still oven or 375° convection for 6 to 8 minutes. Makes 32 cookies.

Kathy Niven

OATMEAL CHOCOLATE CHIP COOKIES

3/4 c. unsalted butter, softened
3/4 c. agave syrup
2 eggs
1/2 c. 2% milk
2 c. rolled oats
1 c. wheat germ
1 c. wheat flake cereal (such as Wheaties)
1 c. pastry flour
1 c. sliced almonds
1 t. cinnamon
1/2 t. baking soda
1 t. non-aluminum baking powder
1/2 c. dried cranberries
1/2 c. semi-sweet chocolate chips
1/2 c. chopped walnuts
48 chocolate kisses, unwrapped

Preheat oven to 350°. In a large mixing bowl, cream the butter and agave syrup. Add in the eggs, then milk, beating after each addition until well combined. The mixture will look a little separated at this point, but that's okay. In a separate bowl, mix the rolled oats, wheat germ, flake cereal, pastry flour, almonds, cinnamon, baking soda and baking powder. Mix well, then stir in cranberries, chocolate chips and walnuts. Add dry mix to the moist mixture, stirring until thoroughly combined. Using a tablespoon measure, spoon dough in 1 ounce (2 tablespoons) portions onto oiled baking sheets. Press a chocolate "kiss" into the center of each. Bake cookies 14 minutes or until lightly browned. Makes 48 cookies.

Myrna Medina

YUMMY DATE COOKIES

2 c. shortening
2 c. granulated sugar
4 eggs
2 t. baking soda
2-1/2 c. flour
1 t. cinnamon
1 t. salt
6 c. oatmeal
1 t. vanilla
1-1/3 c. dates
1 c. walnuts

Cream shortening with sugar and eggs, then mix in dry ingredients and mix well. Stir in dates and nuts. Form into round balls, roll in sugar, and press lightly with a fork. Bake at 350° for 10 to 12 minutes.

Sally Anderson

PEANUT BUTTER BLOSSOMS

48 Hershey kisses
1/2 c. shortening
3/4 c. Reese's creamy peanut butter
1/3 c. granulated sugar
1/3 c. packed light brown sugar
1 egg
2 T. milk
1 t. vanilla extract
1-1/2 c. all-purpose flour
1 t. baking soda
1/2 t. salt
Granulated sugar

Heat oven to 375°. Remove wrappers from chocolates. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture. Shape dough into 1 inch balls. Roll in granulated sugar; place on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

Peggy Youmans

PEANUT BUTTER COOKIES (GLUTEN FREE)

2 eggs
1 t. baking soda
2 c. sugar
1 (16 oz.) jar creamy peanut butter
1/2 c. mini chocolate chips

In a large mixing bowl, whisk together eggs and baking soda. Stir in sugar and peanut butter. Then stir in chocolate chips. Place 1 rounded teaspoon of cookie dough on parchment paper-lined cookie sheet. Dip a fork into small dish of granulated sugar and crisscross tines onto top of cookie. (The sugar keeps the fork from sticking to the cookie.) Bake at 350° for 12 minutes. Cool 5 minutes on the cookie sheet before removing to a cooling rack.
Note: Switch-up the recipe by using chunky peanut butter and omit the chocolate chips.

PERSIMMON BARS

1-1/2 c. sugar
3 eggs
1 t. vanilla
1-1/2 c. persimmon pulp
1/2 t. salt
2 c. flour
2 t. baking powder
1 t. baking soda
1/2 t. cinnamon
1/2 t. nutmeg
1/2 c. chopped walnuts

Beat the eggs until light. Add vanilla, sugar and fruit pulp. Sift dry ingredients together and add along with nuts. Blend well, spread on greased and floured cookie sheet with closed ends. Bake at 250° for 30 to 40 minutes. Cut into bars when cool. If you wish you may ice with any icing while warm.

POWDERED SUGAR COOKIES

1/2 c. soft butter or margarine
1/2 c. shortening
1-3/4 c. sifted powdered sugar
1 egg
1 t. vanilla
1/4 t. almond extract
2-1/2 c. flour
1 t. baking soda
1 t. cream of tartar

Cream together butter and shortening; gradually add powdered sugar and cream well. Add egg, vanilla and almond extract. Beat until fluffy. Sift together and add flour, baking soda and cream of tartar; mix well. Drop small spoonfuls on ungreased baking sheets. Bake at 400° about 10 minutes.
Note: Can double recipe.

Dyann Morrow

RASPBERRY THUMBPRINT COOKIES

1/2 c. butter or margarine, softened
1/3 c. brown sugar
1 egg, separated
1/2 t. vanilla
1 c. flour
1/4 t. salt
3/4 c. chopped nuts, I used pecans

Cream together butter, sugar, egg yolk and vanilla. Stir in flour and salt. Roll into 1 inch balls. Dip balls into egg white and roll bottom in nuts. Place on ungreased cookie sheet and indent with thumb. Bake at 375° for 5 minutes. Remove and indent again. Bake 8 more minutes. Take out of oven and fill with raspberry jam.
Note: Can use any good quality jam; apricot, strawberry, etc. These have been a Christmas cookie tradition at the Ruso household and won 1st place at Santa Cruz County Fair years ago.

Kerry Ruso Stringari

PUMPKIN RAISIN BARS

2 c. Pillsbury's Best all-purpose flour
2 c. sugar
2 t. baking powder
1 t. baking soda
1 t. cinnamon
1 t. nutmeg
1/2 t. salt
1/2 t. cloves
1 c. oil
4 eggs
1 (15 oz.) can pumpkin (2 c.)
1/2 c. chopped nuts
1/2 c. Sun-Maid raisins

Frosting:
1/3 c. margarine or butter, softened
1 (3 oz.) pkg. cream cheese, softened
2 c. powdered sugar
1 T. milk
1 t. vanilla

Heat oven to 350°. Grease 15x10x1 inch baking pan. In a large bowl, combine all bar ingredients except nuts and raisins; beat at low speed until moistened. Beat 2 minutes at medium speed. Stir in nuts and raisins. Pour into greased pan. Bake for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. In a small bowl, combine all frosting ingredients; beat until smooth. Frost cooled bars. Store in refrigerator. Makes 48 bars.
Note: To make Pumpkin Raisin Cake, use 13x9 inch pan and bake for 40 to 50 minutes.

Jean Horner

SUGAR COOKIE

Cookie Dough:
1-1/2 c. sugar
1 c. butter
2 eggs
1-1/2 t. vanilla
3 c. flour
1 t. baking powder

Icing:
2 egg whites
Dash cream of tartar
Powdered sugar
Food colors (paste types work best)

Cookie: In large mixing bowl, cream sugar and butter. Beat in eggs and vanilla. Add flour and baking powder gradually to creamed mix. Blend well. Roll dough on a lightly floured surface to 1/8 inch thickness. Cut into desired shapes. Bake on ungreased cookie sheets in a preheated 375° oven for 7 to 10 minutes or until very lightly golden around edges. Cool on wire racks. Repeat with remaining dough and scraps.
Icing: Beat egg whites and cream of tartar until frothy. Gradually add sugar, beating until smooth and desired consistency is achieved. Add paste type food coloring for a most vibrant color. Use knife or paintbrush to decorate cookies.
Note: Keep frosting covered to prevent drying.

Jovita Quezada

OATMEAL CINNAMON DROPS

1 c. butter
1 c. raw sugar
1 c. brown sugar
2 eggs
1 T. molasses
2 t. vanilla
3-3/4 c. flour
2 t. cinnamon
1-1/2 t. baking soda
2 c. oats
1 c. raisins

Combine ingredients. Bake at 350° for 12 minutes.

Lynette Sedenquist

PIES

BEST OF SHOW PIE CRUST

3 c. flour
1 t. salt
1-1/4 c. Crisco shortening, cut in
1 egg
4 t. water
1 t. apple cider vinegar

Loosen up flour and measure out into bowl. Add shortening to flour and crumble with fingertips until meal-like. Mix together egg, water and vinegar. Dribble over flour mixture. Mix with fork until all holds together. Mold into two rounds. Roll each out to size of pie pan on floured board. Place one round in bottom of pan. Fill with desired pie filling. Then place top layer on and fold in edges and bake.

SODA CRACKER PIE

3 egg whites
1 c. granulated sugar
1/2 t. baking powder
20 soda crackers, finely crushed
2 t. vanilla extract
1 c. chopped pecans

Preheat oven to 325°. In a medium bowl, beat egg whites until stiff. Fold in sugar, baking powder, crackers, vanilla and pecans. Spoon mixture into a greased 9 inch pie pan. Bake for 25 to 30 minutes in the preheated oven. Cool and serve or fill with the fresh fruit of your choice.

Kellie Allyn

CHESS PIE

1/2 c. butter
1 c. sugar
2 or 3 eggs
1 t. vanilla
1/4 c. thick cream
1 c. chopped walnuts
1-1/4 c. raisins

Line muffin tin with pie crust and prick shells. Bake at 475° for 10 minutes. Beat butter and sift sugar and add sugar gradually. Blend until creamy. Beat in one at a time the eggs. Add vanilla, thick cream, chopped walnuts and raisins. Fill muffin tin and bake at 325° until filling is firm. Cool in pan. Top with whipped cream or ice cream.

Note: Mrs. F. E. Blaisdell – Marguerite Eiskamp Blaisdell was a true liberal who worked to improve education for all and to better the lives of the underprivileged. She was a high school chemistry teacher, devoted mother and housewife and a politician. Woman of the year in 1965.

Marguerite Eiskamp Blaisdell

GRAHAM CRACKER PIE (CUSTARD)

Crust:
23 graham cracker halves, crushed
1 cube melted butter
1/2 c. sugar
Cinnamon

Filling:
2 c. milk
4 to 6 egg yolks, beaten
1/2 c. sugar
4 t. cornstarch (heaped)
1/2 t. vanilla
Speck of salt

Crust: Mix graham crackers and butter. Press into pie pan. Filling: Cook until thick in double boiler. Top with egg whites beaten with 3 tablespoons sugar. Bake 350° for 20 minutes.

Note: Teresa Jones – This lady was born in Europe and became a lady in waiting for the Hollywood star, Norma Shearer.

Peggy Youmans

FRENCH CREAM PIE

18 graham crackers
1/4 c. sugar
1/2 c. melted butter
2 c. milk
2 egg yolks
3 T. cornstarch
1 t. vanilla

Mix together half the graham crackers (rolled fine), sugar and melted butter. Pat firmly into pie tin. Save half of the crumbs for top of the pie. To make custard filling, cook milk, egg yolks and cornstarch in double boiler, cool and add vanilla. Add the custard to the pie. Make a meringue of the whites of the eggs and pour over the custard. Add the crumbs. Bake 35 minutes 300° to 350°.

Note: Mrs. W. J. Bourgoin (Parilee)-What is now the Heritage Building at the fairgrounds was once the Floriculture Building names after Parilee. She propagated her own orchids providing many bridal bouquets in Watsonville.

Parilee Bourgion

SOUR CREAM RAISIN PIE

2 beaten eggs
1 T. flour
1/2 c. sugar
1/4 t. salt
2 t. cinnamon
1/2 t. ground cloves
1 c. sour cream
1 c. seedless raisins

Beat 2 eggs. Add flour, sugar, salt, cinnamon and cloves. Fold in sour cream and raisins. Bake 350° 50 to 60 minutes.

Mabel Cole

VELVET PIE

Strawberry Jell-O
1/2 c. water
1/4 c. lemon juice
1/4 c. sugar
1 can canned milk
1 t. lemon rind

Mix Jell-O, water and lemon juice. Add 1/4 cup sugar and rind and let stand. Whip the can of chilled canned milk in large bowl, fold in Jell-O mixture. Put in graham cracker crust.

FRESH STRAWBERRY PIE

1 (9") pie shell, baked
3/4 c. sugar
1/2 c. flour
1/4 t. salt
3 c. milk
3 egg yolks, beaten slightly
2 T. butter
1-1/2 t. vanilla
1 c. whipping cream
1-1/2 T. powdered sugar
2-1/2 c. fresh California strawberries, stemmed
1 c. fresh or frozen, thawed blueberries

Cool and set aside pie shell. In 3 quart saucepan, combine sugar, flour and salt. Whisk in milk until smooth. Cook and stir over medium-low heat until mixture is thickened, 8 to 10 minutes, being careful not to scorch. Beat the egg yolks slightly. Add a couple of tablespoons of the hot milk mixture to them, stirring, then pour the yolk mixture back into the hot milk. Cook and stir 3 minutes. Remove the pan from the heat and stir in the butter and vanilla. Let it cool for 20 minutes, then pour into the prepared pie shell. Chill for several hours until firm. In bowl of electric mixer, combine whipping cream and powdered sugar. Beat until soft peaks form; set aside. Remove pie from refrigerator. Arrange strawberries and blueberries on filling. Serve with whipped cream. Makes 6 to 8 servings.

California Strawberry Commission

MOM'S LEMON MERINGUE PIE

1-1/4 c. sugar
1/8 t. salt
6 T. cornstarch
2 c. boiling water
1/4 c. butter or margarine
1/2 c. fresh Meyer lemon juice
3 egg yolks (save whites for meringue)
9" baked pie shell

Meringue:
3 egg whites
1 t. lemon juice
6 T. sugar

Mix sugar, salt and cornstarch thoroughly in a large pot. Slowly add water and cook over low to medium-low heat until thickened, stirring constantly. Simmer 10 minutes. Add butter but do not stir. Gradually stir in lemon juice. Lightly beat egg yolks and then add small amounts of cornstarch mixture until yolks are warm and then add yolk mixture to cornstarch mixture, mixing well. Pour into baked pie shell and bake at 400° for 10 minutes.

Meringue: While the pie is baking, beat eggs with lemon juice until stiff. Gradually add sugar and beat until very stiff and makes tall peaks. Pile lightly on pie making sure to seal all edges. Bake at 325° for 18 minutes or until meringue is beige with dark golden tips.

Note: Regular lemons can be used but I have converted lemon meringue pie haters with the richer, sweeter flavor of Meyer lemons! Be sure to store loosely covered or condensation will occur and pie will become soggy!

Betty Rainer
Janice Mitchel

PEANUT BUTTER PIE

Graham cracker crust, baked and cooled
1 (8 oz.) lite cream cheese
1/2 c. peanut butter
2/3 c. sugar
2 t. vanilla
1 sm. Cool Whip (ok to substitute prepared whipped cream), reserving 1/2 c.

Beat together cream cheese, peanut butter, sugar and vanilla. Fold in small Cool Whip reserving 1/2 cup for decoration. Put in crust with dollop of cream in center and crushed peanuts around. Refrigerate 4 hours.

Lynette Sedenquist

PECAN CREAM CHEESE PIE

2 (3 oz.) pkgs. cream cheese
1/2 c. sugar
4 eggs
2 t. vanilla
1/4 t. salt
9" deep dish pastry shell
1-1/4 c. chopped pecans
3/4 c. corn syrup
3 t. sugar
3 T. butter

Combine by beating cream cheese, 1/2 cup sugar, 1 egg, 1 teaspoon vanilla and salt. Spread pecans in pie shell. Cover with foil. Bake 375° 20 minutes. Whisk 3 eggs, stir in corn syrup, sugar, butter and 1 teaspoon vanilla. Pour over pecans. Bake uncovered 20 to 30 minutes. Check with knife.

COBBLERS & PUDDINGS

BAKED ALASKA

4 egg whites at room temperature
1 c. sugar
1/2 t. salt
Pound cake
Vanilla ice cream
Frozen raspberries or strawberries, thawed

Using beater to whip the egg whites until stiff. Add sugar and salt and beat until mixture is stiff and forms peaks. Place pound cake, about 1 inch thick, on wooden board. Place ice cream on top of cake. Place fruit on top of ice cream. Cover whole with meringue. Make sure it covers and seals well. Create peaks in meringue with a fork. Bake at 425° for 5 to 6 minutes or until meringue is golden brown. Serve immediately.

Note: My children's' and grandchildren's' favorite dessert.

Jackie Paleologos

DELICIOUS LEMON PUDDING

8 T. butter (1/4 lb.)
2 c. sugar
4 eggs, separated
2/3 c. flour
1-1/2 c. milk
Grated rind and juice of 4 lemons

Cream butter and sugar together. Add egg yolks, blend in the flour and add the lemon peel and juice. Add milk and lastly the stiffly beaten egg whites. Cook in a buttered dish in a pan of water in a moderate to slow oven for 45 minutes to 2 hour. Delicious hot or cold, with or without cream.

APPLE-BERRY DESSERT

1-1/2 c. peeled, chopped Granny Smith apples
3/4 c. blackberries
1 t. fresh lemon juice
1/4 plus 2 t. sugar
1/2 t. plus 1/8 t. cinnamon
1 T. flour
10 phyllo dough (14"x9"), thawed
Non-stick cooking spray
1/4 t. kosher salt or coarse sea salt

In a medium mixing bowl, mix apples, blackberries, lemon juice, 1/4 cup sugar and 1/2 teaspoon cinnamon. Place phyllo dough on floured work surface with cooking spray. Lightly spray each sheet with cooking spray. Using 2 sheets for each pie, cut lengthwise into three 3 inch strips. Mound 1 heaping tablespoon filling at the end of the strip, about 1 inch from corner. Fold 1 corner of phyllo diagonally across filling to opposite edge to form triangle. Continue to fold triangle onto itself to end of strip. Repeat with remaining phyllo sheets and filling. Preheat oven to 375°. Lightly spray cookie sheet with cooking spray or bake on parchment paper. Place pies seam side down on prepared sheet and spray tops with cooking spray. In a small bowl, mix salt and remaining 2 teaspoon sugar and 1/8 teaspoon cinnamon; sprinkle over pies. Bake 10 to 12 minutes or until golden brown. Remove to wire racks to cool slightly.

Betty Rather

APPLE CHUNKIES

1 c. butter
1-1/3 c. sugar
2 eggs
2 t. vanilla extract
2 c. unbleached flour
2 t. baking powder
1/2 t. salt
1 c. chopped Granny Smith apple

Preheat oven to 350°. Line a 13x9 inch baking dish with parchment paper. Melt butter and stir in sugar; then cool some. Beat in eggs and vanilla. Fold in dry ingredients. Stir in apple chunks. Spread evenly into prepared dish. Bake for 40 to 45 minutes. It might be necessary to cover with foil partway through to prevent top from over browning.

J.L. Mitchell

APPLE CRUNCH

6 Pippin apples, peeled and quartered
6 T. granulated sugar
1/4 t. cinnamon
1/4 t. nutmeg
Pinch salt

Topping:
1/2 c. brown sugar
1/2 cube butter
1/2 c. sifted flour
1/2 c. nuts (if desired)

Fill loaf pan with quartered apples, mix granulated sugar, cinnamon, nutmeg and salt. Sprinkle over apples. Use 2 tablespoons of lemon juice if you use cold storage apples or old apples.

Topping: Mix brown sugar and flour, cut butter or margarine until mixture is like meal. Add nuts, if desired and mix. Sprinkle this mixture on top of apples. Bake in oven for 1 hour at 350°. Serve with whipped cream.

Loretta Dobler

PEACHES & CREAM CHEESECAKE

3/4 c. flour
1 pkg. vanilla pudding (not instant)
1 t. baking powder
1/2 t. salt
1/2 c. milk
3 T. butter, soft
16 oz. can sliced peaches

Topping:
1/2 c. sugar
3 T. peach juice
1 (8 oz.) cream cheese

Butter and flour an 8x8 inch pan. Mix flour, pudding, baking powder, salt, milk and butter. Pour into greased pan. Top with 16 ounce can sliced peaches. Keep juice aside. Mix topping and spoon over cake leaving 1 inch around the edge. Bake at 350° for 35 minutes.

Lynette Sedenquist

NANA'S BANANA PUDDING

2 bags Pepperidge Farm chessman cookies
6 to 8 bananas, sliced
2 c. milk
1 (5 oz.) instant vanilla pudding
1 (8 oz.) cream cheese
1 (14 oz.) sweetened condensed milk
1 (12 oz.) Cool Whip, thawed

Line 13x9 inch pan with 1 bag cookies, layer bananas on top. In a bowl, combine the milk and pudding mix; blend well using a mixer on low. In another bowl, blend cream cheese and condensed milk until smooth. Fold Cool Whip into cream cheese mixture; add cream cheese mixture into pudding mixture, blend well. Pour mixture over the cookies and bananas in pan and cover with second bag of cookies. Refrigerate 2 hours until set. Serves 10 to 12.
Note: Can also be made with chocolate pudding. Yum!

Lisa Cottle

BERRY COBBLER

1/2 c. butter, melted
1 c. milk
1 c. sugar
1 c. all-purpose flour
2 t. baking powder
3 c. berries, or peeled and sliced seasonal fruit such as peaches, apples (sprinkled with 1 t. ground cinnamon), or apricots
1/2 c. sugar for topping
Vanilla ice cream for accompaniment

Preheat oven to 350°. Pour melted butter into a 2 quart shallow casserole and coat the bottom. In a mixing bowl, combine milk, 1 cup sugar, flour and baking powder. Stir until just blended (batter will be lumpy). Pour over melted butter. Do not stir. Arrange fruit over top. Sprinkle with 1/2 cup sugar. Do not stir. Bake 30 to 35 minutes or until top is golden. Serve hot, at room temperature, or cold, with vanilla ice cream. Serves 6 to 8.

Note: Traditional cobblers are made with either apples or peaches. They are similar to a pie or tart, and were especially popular during the nineteenth century.

Robin Snider

BREAD PUDDING

2 c. milk, scalded
4 c. bread
1/2 stick butter
1/2 c. sugar
2 eggs, beaten
1/8 t. salt
1/2 t. nutmeg
1 t. vanilla

Add milk to bread, soak 15 minutes. Add rest of mix ingredients. Pour into buttered dish. Bake at 350° for 35 to 45 minutes.

Cathy Conn

BERRY COBBLER

1/4 c. butter
1 c. sugar
1 c. sifted flour
2 t. baking powder
1/8 t. salt
1/2 c. milk
1 (#2) can berries or cherries

Cream butter until soft, add 1/2 cup sugar gradually. Cream until light and fluffy. Add dry ingredients with the milk. Beat until smooth. Pour batter into the greased pan, put drained fruit over batter and sprinkle with remaining sugar. Pour 1 cup berry juice (or 1 cup water) over all and bake at 375° for 45 minutes. Crust will rise to the top while baking.

Jo Ann Vear

GINGERBREAD TRIFLE

1/2 c. butter, softened
1/2 c. brown sugar
1 lg. egg
1 c. molasses
2-1/2 c. flour
1 T. ginger
2 t. baking powder
1/2 t. baking soda
1/2 t. salt
1/4 t. salt
1 c. hot water
2 c. frozen whipped topping, thawed
4 (14 oz.) toffee candy, chopped

Beat butter on medium until creamy; gradually add sugar beating until light and fluffy. Add egg and molasses. Combine dry ingredients to butter. Mix alternately with water beginning and ending with frozen topping. Fold in toffee and bake at 350° for 30 to 45 minutes.

BERRY COBBLER

4 c. berries
1/2 t. salt
1 T. flour
1 c. sugar
1 c. Bisquick
4 T. sugar
1/2 c. milk
1 egg

Toss together berries, salt, flour and 1 cup of sugar in a 1-1/2 quart casserole. Mix together Bisquick, 4 tablespoons sugar and milk. Pour over berries. Preheat oven to 425°. Bake uncovered about 40 minutes or until golden brown.
Note: If you like it sweeter, use more sugar.

Sue Bloom

BLACKBERRY COBBLER

8 c. mix of blackberries, raspberries and blueberries
1 c. sugar
1/4 c. instant tapioca
Juice of 1/2 lime or lemon
1 c. flour
1 c. shredded coconut
3/4 c. sugar
1/2 c. coarsely chopped pecans
1/2 t. baking powder
1/2 c. cold unsalted butter, softened, not melted
1 egg

Toss together berries, 1 cup sugar, tapioca and juice. Set aside. In a separate bowl, mix together flour, coconut, 3/4 cup sugar, pecans, and baking powder. After mixing these ingredients, kneed in butter then blend one egg and mix into topping. Arrange topping over berries in clumps, covering them evenly. Bake at 375° for 45 minutes or until brown and bubbly. Cool one hour and serve with ice cream.
Note: I double the topping for the full recipe or leave the topping and half the berry recipe.

Penny Spencer

BUTTERNUT SQUASH & APPLE CRANBERRY BAKE

1 lg. butternut squash, cut in 1" cubes
2 lg. tart Granny Smith apples, cut in 1/2" slices
1/2 c. fresh cranberries
1/2 c. brown sugar or 1/4 c. honey
1 T. flour
1/2 t. salt
1/2 t. nutmeg or mace or spice you like
1/4 c. butter, cut into sm. pieces to dot

Mix ingredients: squash, apple and cranberries, then mix in dry ingredients, dot with butter after placing mix in ungreased baking dish. Bake 350° for 50 to 60 minutes. I sometimes top with a crumble.

Patricia Anderson

CHEESE CAKE

1 pkg. lemon Jell-O
1 c. hot water
1 can chilled Formost milk
1 lg. pkg. cream cheese
1 c. granulated sugar
1 t. vanilla

Mix Jell-O and water; let cool. Whip milk. Cream together cream cheese, sugar, and vanilla. Add all ingredients together while beating. Pour into graham cracker crust.

Iris Youmans

CHESTNUT MERINGUE

Meringue:
3 egg whites
1-1/2 c. sugar

Chestnut Filling:
8 or 9 oz. can sweetened chestnut purée
1/2 c. whipping cream
1 to 2 T. sherry (optional)
Marrons glace (optional)

Line a baking sheet with silicone paper; whisk the egg whites very stiffly. Add sugar 1 teaspoon at a time, whisking well after each addition. Draw an 8 inch circle on silicone paper. Use half the meringue to fill circle and smooth it with a knife. Put spoonfuls of remaining mixture on to rest of paper in seven heaps, drawing them up to a peak with the handle of a teaspoon. Bake in a very cool oven 240° for 2 hours or until crisp. Remove from oven and leave to cool on wire tray. Put chestnut purée in a bowl. In another bowl, whip the cream until it forms soft peaks. Fold cream into purée with sherry if used. Spread filling onto meringue base and arrange small meringues on the top. Use the marrons glace to decorate. Grated rind and juice of 4 lemons.

FLAN OR BONÉ PUDDING

1-1/4 c. sugar
10 lg. eggs
2 t. instant coffee
1 qt. milk
1 lg. can milk
1 t. almond flavoring

Melt sugar slowly in pan until golden in color, coat side of pan to edges (do not burn). Beat eggs (do not over beat). Dissolve instant coffee in 2 to 3 tablespoons hot water. Add all ingredients to beaten eggs and pour over melted sugar. Place pan into a pan of warm water. Bake 325° about 1 hour. Test with knife until it is clean. Cool overnight. Empty pan into a shallow bowl then serve.
Note: Success secret is the instant coffee.

Louise Bilicich

FRUIT COBBLER

3 c. fruit and any juices
2/3 c. sugar
1 T. cornstarch
Water (if there is not much juice)
1 c. sifted flour
1 T. sugar
1-1/2 t. baking powder
1/2 t. salt
3 T. butter
1/2 c. milk

Preheat oven to 400°. Combine fruit and any juices, 2/3 cup sugar, cornstarch and water if there is not much juice. Bring to boil, stirring constantly. Pour into 1-1/2 quart baking dish. Dot with butter. Sprinkle with cinnamon. Sift together flour, 1 tablespoon sugar, baking powder and salt. Cut butter into dry ingredients. Stir in milk. Drop batter by spoonfuls onto hot fruit. Bake until golden, about 25 to 30 minutes. Serve warm with cream or ice cream.

Mary Harrah

GLUTEN FREE APPLE CREPES

1 c. rice flour
1/4 t. salt
1/4 t. nutmeg
1 c. half and half
3 T. butter, melted, divided
1/2 t. vanilla
3 eggs

Apple Filling:
5 firm apples
1 T. ground cinnamon
1/4 c. dried cranberries
2 T. butter

Combine rice flour, salt and nutmeg in medium bowl. Gradually whisk in half and half until smooth. Add 2 tablespoons butter and vanilla. Whisk in eggs one at a time until batter is smooth with consistency of heavy cream. Prepare apple filling; keep warm. Heat 8 or 9 inch nonstick skillet over medium heat. Brush lightly with some of the remaining butter. Pour about 1/4 cup batter into center of pan. Immediately swirl pan to coat with butter. Cook about 1 minute or until crepe is dull on top and edges are dry. Turn and cook 30 seconds. Remove to plate. Repeat with remaining butter. Fill crepes with Apple Filling. Freeze leftover crepes between sheets of waxed paper in large freezer bags. Makes about 14 crepes.

Apple Filling: Slice 5 firm apples into wedges and place in large bowl. Sprinkle with 1 tablespoon ground cinnamon. Add 1/4 cup dried cranberries. Melt 2 tablespoons butter in large nonstick skillet over medium heat. Add apple mixture. Cook and stir 5 minutes or until apples soften.

Virginia Varni

PEACH COBBLER

3 c. fresh peaches
1 T. lemon juice
1 c. sifted all-purpose flour
1 c. sugar
1/2 t. salt
1 egg
6 T. butter, melted

Place peaches on bottom of a 10x6x1-1/2 inch baking dish. Sprinkle with lemon juice. Sift together dry ingredients. Add egg. Mix with fork until crumbly. Sprinkle over peaches. Drizzle with butter. Bake at 375° for 35 to 40 minutes. Top with vanilla ice cream.

Marlene Schwenne

SPICED RAISIN AND APPLE CRISP

3/4 c. all-purpose flour
1/3 c. firmly packed golden brown sugar
3/4 c. oats
1/2 t. baking powder
1/4 c. unsalted butter, cut into pieces
3 lbs. tart green apples, peeled, cored, sliced
1/2 c. raisins
1/4 c. Gizdich apple juice
3/4 c. firmly packed golden brown sugar
1 t. ground cinnamon
1/4 t. ground cloves
Sweetened whipped cream or vanilla ice cream

Topping: Mix first 4 ingredients in small bowl. Add butter and rub with fingertips until mixture begins to form small moist clumps.

Apples: Preheat oven to 375°. Combine apples, raisins, apple juice, sugar, cinnamon and cloves in a large bowl and toss to combine. Place apple mixture into average casserole dish and sprinkle topping over apples. Bake for about 45 minutes. Test apples for tenderness. Cool for 10 minutes and serve with whipped cream or ice cream.

Gizdich Ranch

MONTEREY BAY CATERERS

STRAWBERRY TRIFLE

2 c. crumbled brownies
1/4 c. strong coffee
1/4 c. dark rum
2 c. pastry cream
2 c. sliced sweetened berries
1/2 c. hot fudge
Toasted almonds, shaved chocolate, etc. (garnish)

Place crumbled brownies in the bottom of a pan. Top with rum and coffee mixture. Layer pastry cream and fruit, the more layers the more dramatic. Top with fudge and garnish of your choice. Trifle is best made 2 to 4 hours ahead of time, then chilled. If you want to cheat, you can substitute pudding for the pastry cream. This dessert can be created in a tall glass container and served at the tables or build it in wine glasses for each of your guests.

Note: Originally made with simply cream and flavored sugar, this classic English Elizabethan dessert has developed into a sumptuous treat over the years. Ken Schwan's Monterey Bay Caterers is a Pajaro Valley business excellence award winner.

Ken Schwan

CHOCOLATE CHIP BREAD PUDDING

1 (1 lb.) loaf Brioche bread, cut in 1" cubes
8 T. melted butter
1 c. semi-sweet chips
2-1/2 c. half and half
1 c. sugar
6 eggs
4 egg yolks
2 T. vanilla
1/4 t. salt
2 T. melted butter
2 T. brown sugar

Put bread, melted butter and semi-sweet chips in 13x9 inch pan. Mix half and half, sugar, eggs, egg yolks, vanilla and salt and pour over bread. Let stand 30 minutes or more. Mix melted butter and brown sugar and sprinkle over before baking. Bake at 350° for 1 hour.

Lynette Sedenquist

BAKED APPLES

6 lg. baking apples
1/2 c. raisins
1/2 c. walnuts
1 c. brown sugar
1 c. water
2 T. butter
1/2 t. ground cinnamon
1/2 t. ground nutmeg

Core apples and peel skin off the top of each apple. Place in baking dish. Fill apples with raisins and walnuts. Combine brown sugar, water, butter, ground cinnamon and ground nutmeg and bring to a boil. Pour hot syrup around apples. Bake uncovered at 350° for about 45 to 60 minutes, basting occasionally. Serve warm with ice cream. Makes 6 servings.

CHOCOLATE STRAWBERRY SHORTCAKES

Biscuits:
1-1/4 c. all-purpose flour
1/2 c. unsweetened cocoa powder
1/2 c. sugar
1 T. baking powder
1/8 t. salt
1 c. chilled whipping cream
1/2 t. vanilla extract

Strawberries:
2 lbs. sm. strawberries, hulled, quartered (about 3-1/2 c.)
8 T. powdered sugar, divided
1/4 c. fresh orange juice
2 T. Grand Marnier or other orange liqueur
1/2 t. finely grated orange peel
Pinch of salt
1/2 c. chilled whipping cream
1/2 c. chilled sour cream

Biscuits: Preheat oven to 400°. Line baking sheet with parchment. Whisk first 5 ingredients in large bowl. Using electric mixer, beat cream and vanilla in medium bowl until firm peaks form. Stir cream into flour mixture until moist clumps form. Transfer mixture to lightly floured surface and knead gently until dough forms ball, about 10 turns. Pat dough out to 3/4 inch thickness. Using 3 inch cutter cut out biscuits. Gather dough, pat out again, and cut out total of 6 biscuits. Place biscuits on prepared baking sheet. Bake biscuits until toothpick inserted into centers comes out clean, about 15 minutes. Transfer to rack; cool. Do ahead. Can be made 6 hours ahead. Let stand at room temperature.
Strawberries: Stir strawberries, 6 tablespoons powdered sugar, and next 4 ingredients in medium bowl. Cover and chill at least 1 hour and up to 2 hours. Using electric mixer beat chilled whipping cream, sour cream and remaining 2 tablespoons powdered sugar until soft peaks form. Place 1 biscuit on each of 6 plates. Place large spoonful of berries with juices atop biscuits. Top with whipped cream. Pass remaining berries alongside.

NOTES

YUMMY CANDY

CANNOLI DIP

15 oz. Ricotta cheese
8 oz. mascarpone cheese
1 c. whipping cream
2/3 c. powdered sugar
1/2 c. chocolate chips
1 grated orange
Chopped candied fruit
Chopped pistachios

Blend together Ricotta and Mascarpone cheeses. Whip cream until stiff peaks form. Fold in powdered sugar. Combine whipping cream and Ricotta mixtures. Fold in chocolate chips, orange mixture, chopped candied fruit, chopped pistachios. Serve with Biscoff cookies or gingersnaps.

Georgeann Menasco

CHOCOLATE BON BONS

12 oz. semi-sweet chocolate
8 oz. cream cheese
1 c. vanilla wafer crumbs
1 t. vanilla
1/4 t. orange extract

Melt chocolate morsels with cream cheese on top of double boiler. Stir in vanilla wafer crumbs, vanilla and orange extract. Let stand until cool enough to handle. Shape into 1 inch balls and roll in chopped nuts or chocolate decors. Chill.

Jo Ann Vear

BARBARA'S FUDGE

1-1/2 c. sugar
1/2 cube butter
6 oz. evaporated milk
1/2 t. salt
1 (7 oz.) jar marshmallow cream

Place above ingredients in a large saucepan and bring to a full boil over medium heat stirring constantly. Boil for 5 minutes. Ingredients will expand as they heat up so be careful to make sure your pan is large enough. Remove from heat and add one 12 ounce package of Nestlé's semi-sweet morsels. Stir until smooth. Stir in 1 teaspoon of vanilla, and 1/4 pound of walnuts (optional). Pour into an 8x8 inch aluminum pan that has been coated with butter or Pam. Make sure it's a fairly thick coat so the fudge will come out easier when it's cooled. Set in a cool spot overnight. Don't leave it in the pan any longer or it will be difficult to get out. (You can also line pan with aluminum foil to make removal easier.)

Barbara

BASIC CREPE RECIPE

1 c. sifted flour
Dash nutmeg
Dash salt
1 egg (extra lg.)
1-1/2 c. milk

Blend dry ingredients. Add egg and milk, beating thoroughly until bubbly. Pour 1/4 cup of this batter into hot buttered crepe pan and sauté, flipping when nice light brown on bottom. Cook only until brown spots start to appear and turn onto aluminum foil. Makes 10.
Note: Proportions are always the same but liquid is changed to match what crepes are being filled with.

Sharon Gray

BERRY BLENDER ICE CREAM

1 (10 oz.) pkg. frozen sliced California strawberries in syrup
1/4 c. whipping cream
1 egg
1 t. lemon juice

Dip package of frozen strawberries into hot water; remove strawberries and cut into chunks the size of ice cubes. Combine cream and egg in blender or food processor fitted with metal blade; whirl 2 seconds. Drop in frozen strawberries, a chunk at a time. Whirl until smooth, turning on and off and scraping side of container as needed. Stir in lemon juice. Spoon into serving dishes.
Note: Ice cream can be made ahead, covered and stored in freezer. Remove 15 minutes before serving. Makes about 1-1/4 cups.

California Strawberry Commission

CIDER SORBET

2 c. apple cider or apple juice
1 c. water
1/8 t. barley malt sweetener
Lime rind, thinly julienned

Combine all ingredients in a bowl and place in the freezer and leave for 2 to 3 hours until liquid is frozen solid. Remove from freezer and break into large chunks. Transfer to blender and blend until smooth and creamy. Return to bowl and freeze at least 30 minutes more. Serve in chilled glasses. Garnish with lime rinds.

S. Martinelli & Co.

FAST TRUFFLES

12 oz. chocolate chips, chop
1/4 c. heavy cream
1/4 c. raspberry liquor

Melt chips in cream. Bring to boil and add booze. Pour in tiny foil cups. Refrigerate. Makes 4 dozen.

Rachel Lynch

FROSTY STRAWBERRY SQUARES

1 c. sifted flour
1/4 c. brown sugar
1/2 c. chopped walnuts
1/2 c. butter or margarine, melted
2 egg whites
1 c. sugar
2 c. sliced fresh strawberries
2 T. lemon juice

Mix together flour, sugar, walnuts and butter in shallow pan. Bake at 350° for 20 minutes, stirring occasionally. Sprinkle 2/3 of crumbs in 13x9x2 inch pan. Combine egg whites, sugar, fresh strawberries and lemon juice. Beat at high speed until stiff, about 10 minutes. Fold in 1 cup heavy cream whipped. Spoon over crumbs, top with remaining crumbs. Freeze 6 hours or overnight. Garnish with fresh berries. Serves 10 to 12. If desired, one (10 ounce) package frozen berries partially thawed may be substituted for fresh berries; reduce the sugar to 2/3 cup.

Georgia Davis

NUT BRITTLE CANDY

1 c. granulated sugar
1/2 c. Karo syrup
1-3/4 c. nuts
2 T. butter
1 t. baking soda
1 t. vanilla

Using a 4 cup Pyrex with handle, heat sugar and syrup in microwave on high for 5 minutes. Stir in the nuts (you can use dry roasted peanuts, almonds, cashews or whatever). Put back in microwave and heat for 6 minutes, stirring every 2 minutes. Add butter and stir in until melted. Add baking soda and vanilla. Whip 50 strokes. Spray a cookie sheet with Pam and pour onto cookie sheet and spread evenly. You need to work quickly as it hardens quickly. Let cool 10 to 15 minutes and break into pieces. Store in plastic zip lock bags. This for an 850 watt microwave.

Note: Barbara Irli, Soroptimist International of North San Mateo County.

Barbara Irli

FUDGE

4-1/2 c. sugar
1 canned milk
4 pkg. chocolate chips (not semi-sweet
1 (8 oz.) marshmallow
2 c. nuts
2 cubes butter
1 t. vanilla

Boil sugar and canned milk. Line 8x8 inch pan with Saran wrap and pour. Refrigerate until set and cut.

Lynette Sedenquist

PEANUT BRITTLE

2 c. granulated sugar
1 c. Karo
1 c. water
2 c. raw Spanish peanuts
1/2 t. salt
1 T. margarine
1/4 t. baking powder

Combine sugar, Karo and water and cook to soft ball stage. Add peanuts and salt. Cook to hard crack stage stirring all the time. Remove from heat; add margarine and baking powder. Stir until blended. Pour into buttered cookie sheet in a thin layer. Please bag and crack for 6 days.

PEANUT BUTTER ROCKY ROAD

1 pkg. peanut butter chips
1 pkg. chocolate chips
1 c. peanut butter
1 pkg. lg. marshmallows
1 c. walnuts
A handful of peanuts

In large container, melt peanut butter chips, chocolate chips and peanut butter until smooth. Cool a little, enough so marshmallows won't melt in it. Add and mix in marshmallows, walnuts and peanuts. Put in pan or cookie sheet flat as possible. Doesn't matter if some white shows. Chill to harden in refrigerator. Cut into squares.

Betty Oda

ALLYCE'S PEANUT BUTTER ROCKY ROAD

1 (10 oz.) pkg. Reese's peanut butter chips
1 (11-1/2 oz.) pkg. Guittard's real milk chocolate chips
1 c. chunky peanut butter (generic brands are fine)
1-1/2 c. walnuts
1/2 c. peanuts
1 lb. pkg. lg. marshmallows

In medium size bowl, mix peanut butter cups, chocolate chips and peanut butter, melt on high in microwave for 2 minutes; stir, microwave 1 minute more until smooth. Add walnuts and peanuts. Using a 1 pound package of large marshmallows (generic brands are smaller and have more in them), dip one marshmallow at a time in above mixture, and line them up on waxed paper or foil covered cookie sheet or cardboard, 12 marshmallows across and 6 down. Soften leftover mixture again in microwave and spread evenly on top and sides. Chill and cut into squares.

Note: Allyce's slightly modified and more precise version of above recipe, for us addle-brained seniors with weak arms. Important: Be sure to use fresh, fresh, fresh ingredients. Don't be tempted to use that yea-old bag of whatever, just because you don't want to throw it out. Since nothing is really cooked in this recipe, stale things just taste stale.

Betty Oda

PEOPLE PUPPY CHOW

1 c. milk chocolate chips
1/2 c. peanut butter
1/4 c. butter
1 t. vanilla
9 cans corn chex cereal
1-1/2 c. powdered sugar

Melt chocolate chips, peanut butter and butter until smooth. Stir in vanilla and pour over cereal, stir until well coated. Pour cereal into plastic bag and add powdered sugar. Shake well. Cool on waxed paper.

Jo Ann Vear

ROCKY ROAD FUDGE

1 (12 oz.) pkg. semi-sweet chocolate chips
1 (14 oz.) Eagle Brand sweetened condensed milk
2 T. butter
2 c. chopped walnuts
1 (10 oz.) pkg. miniature marshmallows

In medium saucepan, over low heat, melt chocolate chips with condensed milk and butter, stirring frequently. In a large mixing bowl, combine nuts and marshmallows. Pour melted chocolate mixture into nut mixture. Stir to mix well. Spread into waxed-paper-lined 13x9 inch oblong pan. Chill for 2 hours before cutting into serving sizes.
Note: A delicious switch is to substitute dark chocolate chips for semi-sweet chips.

Jan King

FUDGE

4-1/2 c. granulated sugar
1 lg. can evaporated milk
1 T. cocoa or chocolate
1/2 lb. butter or margarine
2 (6 oz.) pkgs. chocolate chips
1 (12 oz.) pkg. marshmallows
1 (10 oz.) giant chocolate bar
2 c. coarsely chopped walnuts

Use heavy cooking pot. Mix sugar, milk, cocoa or chocolate and butter or margarine and bring to rolling boil for 10 minutes. Remove from heat. Add chocolate chips, marshmallows, chocolate bar and walnuts. Blend well. Pour into 13x9 inch foiled and then buttered baking dish. Place in cool spot and allow to set overnight. Cut into 1 inch cubes.

Note: Up until 1981, Soroptimist's sold this fudge at our county fair from a jeep, five cubes per bag for 25 cents.

Jeanne Watkins

See's Chocolate Fudge

1 lg. can condensed milk
4 c. sugar
3 pkgs. chocolate chips
24 marshmallows
1 lb. nuts
1 cube butter
1 T. vanilla

Cook milk and sugar 11 minutes. After it starts to boil, remove from heat. Add chocolate chips, marshmallows, nuts, butter and vanilla. Cool.

See's Candy

Strawberry-Lemon Parfait

1/2 c. whipping cream
1/2 c. prepared lemon curd
Grated peel of 1 lemon
2 pt. baskets fresh California strawberries, stemmed and sliced
Mint sprigs, for garnish

In medium bowl, whip cream to form stiff peaks. In another medium bowl, mix about 1/4 of the cream into lemon curd to blend thoroughly, then fold in remaining cream and the lemon peel. Chill. To serve, arrange 3 layers strawberries and 2 layers lemon cream in 4 stemmed glasses, beginning and ending with strawberries. Garnish with mint. Serve with small crisp cookies. Makes 4 servings.
Note: Easy and elegant, this eye-catching dessert is ideal for week night entertaining. Lemon curd is available in the jam and jelly section or gourmet foods section of most supermarkets.

California Strawberry Commission

TOFFEE

1 lb. butter
1 c. sugar
Dash salt
2 (10 oz.) pkgs. Ghirardelli milk chocolate squares, broken
3 to 4 c. walnut halves, finely chopped

Prepare a large cookie sheet with sides. Line with foil. Have ready small cups cold water to test toffee. Measure ingredients ahead of time and set aside. Place butter in large cast-iron frying pan. Add sugar and salt. Cook on high to rolling boil. Turn down to medium, stirring constantly to hard crack stage. Mixture will turn toffee color. Test for crack stage by drizzling into cold water. If hard candy forms that can be cracked, it's ready. Pour immediately into cookie sheet and spread to edges. Top with one chocolate bar. Spread when melted. Sprinkle nuts over top, press into chocolate. Cover with plastic wrap and let sit overnight. Next day, turn out onto cooling rack with paper below to catch loose nuts. Melt other chocolate bar and spread over bottom of candy. Sprinkle with saved nuts. Press into chocolate. Let sit until set. Break into pieces and store in cans in candy papers or between plastic layers. Can be frozen. Makes 2 servings.

Note: Elva's home made toffee was one of the favorites at our annual fall auction-sometimes selling for close to $100 for a batch.

Elva Brumfield

This 'n That

THIS 'N THAT

APPLE BUTTER (JAM)

20 c. shredded apples
6 c. sugar
4 c. apple cider (Trader Joe's spiced)
4 t. cinnamon
1/2 t. cloves
1/2 t. allspice
1/2 t. salt

Bring to boil on medium heat until thickens, stirring and uncovered. Reduce heat when reduces and becomes thicker, stir often to prevent burning. Cool and process in blender 3/4 of mixture. Bring back to boil to can in jars. Makes about 10 jars.

Lynette Sedenquist

BREAD & BUTTER PICKLES

4 qt. cucumbers, sliced
1 qt. sm. white onions, sliced
1 c. salt
7-1/2 c. (40 gram) vinegar
1 T. turmeric
1 T. mustard
1 T. celery seed
2 c. brown sugar
2 c. granulated sugar

Slice cucumbers and onions; add 1 cup salt. Let stand overnight. Drain; add vinegar, spices and sugar. Simmer over low flame until clear. Just before taking from fire, add pinch of alum. Can and seal.

Peggy Youmans

CASHEW RICOTTA

1/2 c. raw cashew pieces (approximately 4 oz.)
1/4 c. fresh lemon juice
2 T. olive oil
2 cloves fresh or roasted garlic
1 lb. firm tofu, drained and crumbled
1-1/2 t. dried basil (sometimes I use 1/2 cup of fresh basil which lends stronger flavor and a green color)
1-1/2 t. salt

In a food processor, blend together the cashews, lemon juice, olive oil and garlic until a thick creamy paste forms. Add the crumbled tofu to the food processor, working in two or more batches if necessary, until the mixture is thick and well blended. Blend in the basil and salt. Makes 2 cups.
Note: This is a good alternative to regular cow's milk Ricotta, which could be used in a vegetarian recipe. It is good in lasagna, stuffed shells and any pasta sauce you wish to add a little creaminess to.

Norah Miller

SWEET DILL PICKLES

1 lg. jar dill pickles
2 c. apple cider vinegar
6 c. sugar
6 whole cloves
2 bay leaves

Open and drain pickles. Cut pickles in chunky slices. Put them in a bowl and cover with cold water. Let stand in refrigerator overnight; drain. Heat apple cider vinegar, sugar, cloves and bay leaves until boiling. Let boil slowly for 10 minutes. Pour over drained pickles. Refrigerate overnight. Pour off syrup and boil again for a few minutes and pour over the pickles and put them back into the jar they came in and keep refrigerated. Good to serve with meats and make an excellent gift. They must be kept cold and crisp.

Jo Ann Vear

DILL PICKLES

Pickles
1 clove garlic
1 green pepper
1 lg. dill top and stems
1 c. apple vinegar
1 c. water
1 T. salt

Prepare jars. Scrub pickles. Pack in hot jars with garlic, peppers and dill top and stems tucked down sides. Cover with hot brine of apple vinegar, boiled water and salt. Seal then water bath for 10 minutes.

Jim Straud

CRANBERRY RELISH

1 T. vegetable oil
2 c. raw cranberries (8 oz.)
1 T. fresh minced ginger
2 c. Pinor Noir (or other dry red)
1-1/2 c. sugar
3 T. chopped crystallized ginger (do this by hand as a Cuisinart will turn it into a sticky ball of glop)
1 t. curry powder
Lg. pinch of Chinese 5 spice powder

Heat vegetable oil in large saucepan. Add berries and minced ginger to pan. Stir for about 3 minutes until berries start to burst. Add wine and sugar to pan. Boil 15 minutes until mixture is reduced to about 2-1/2 cups. Add crystallized ginger, curry and spice powder and stir in. Season to taste with salt and pepper. Serve room temperature or cold. Can be made several days ahead and kept in refrigerator for ages.

Note: We use this for all fowl and game birds. It's especially good in a sliced turkey/chicken sandwich with cream cheese, cranberry dressing and lettuce. Yum!

Marianne Meredith

EGG BUTTER-FINNISH

1 c. soft butter
3 hard cooked eggs, finely chopped
Salt

Cream the butter, blend in the eggs; add salt to taste. Heap in a bowl, provide a spoon and let the guests go help themselves. Delicious on hearty breads, the bread in Finland is very dark and heavy.

Note: Nine of us from Watsonville went to the Soroptimist International Convention in 1999 in Finland. The Finnish butter was served at all the breakfasts-pastries were divide. Fabulous trip: Mabel Cole, Sue Bloom, Ida Lomazzi, Kathy Minier, Pat Wiley, Flo Jansen, Lorraine Beall, Diane Robey and Jo Ann Vear.

Jo Ann Vear

FIG PRESERVES

1 lb. fresh ripe figs, washed, stemmed
1 c. sugar

In a medium saucepan, mix figs and sugar together and cook on low heat, uncovered, about 30 minutes. If processing, pour hot preserves mixture into a hot, sterile 1 quart or 2 (1 pint) glass canning jars, filling jar to within 1/8 inch from top; wipe rim and seal jar with lid. Put jar in water-bath canner or on rack set in a deep kettle and cover with hot water by 1 to 2 inches. Bring to a gentle simmer (180° to 185°) and process, covered, 5 minutes. Transfer jar to a rack using tongs and let cool completely. Store in a cool, dark place.

Bernice Palmtag

GARLIC OLIVES

5 cans extra lg. pitted black olives
6 cloves garlic, finely minced
1/2 c. fresh parsley, finely minced
3 T. extra virgin olive oil
3 t. wine vinegar
1/4 t. Italian herb seasoning

Open olive cans and drain olives well. Place olives in large mixing bowl. Add garlic and parsley and toss lightly. Mix together olive oil, wine vinegar and Italian herb seasoning. Drizzle over olives and gently stir to combine. Best made the night before serving. Chill in refrigerator. Take out 1 hour before serving and let stand at room temperature. Great with cocktails, for picnics and barbecues. Leftovers can be used in tossed green salads.
Variation: Centers of olives can be filled with crumbled cheese.

Patricia Farnworth

GLUTEN-FREE ALL-PURPOSE FLOUR BLEND

1 c. white rice flour
1 c. sorghum flour
1 c. tapioca flour
1 c. cornstarch
1 c. almond flour or coconut flour

Combine all ingredients in a large bowl. Whisk to make sure the flours are evenly distributed. Store in an airtight container in the refrigerator.
Note: This blend is for all baked goods not made with yeast. These special flours are available at most health food stores, at Staff of Life in Santa Cruz, or on line at www.bobsredmill.com.

LEMON BUTTER HEAVEN (CURD)

5 beaten eggs
1 cube butter
2 c. sugar
2/3 c. lemon juice
Grated rind from 3 lg. lemons

Combine and cook until thick over a low fire, stirring constantly. Cook for 20 minutes. Put in a jar and refrigerate.

Bernice Palmtag

NECTARINE JAM

4 c. prepared fruit (about 3 lbs. fully ripe nectarines)
1/4 c. lemon juice (2 med. lemons)
7 c. sugar (3 lbs.)
1 (6 oz.) bottle liquid fruit pectin

Peel and pit about 3 pounds nectarines. Chop very fine or grind. Measure 4 cups into a very large saucepan. Stir in lemon juice. Thoroughly mix sugar into fruit in saucepan. Place over high heat; bring to a full rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat and at once stir in fruit pectin. Skim off foam with metal spoon. Then stir and skim for 5 minutes to cool slightly and prevent floating fruit. Ladle quickly into jars and seal.

Lorraine Hamilton

PICKLED RHUBARB

1/4 c. sugar
1/2 c. water
1/2 c. rice vinegar
1 t. salt
1/2 t. red pepper flakes
1/2 t. coriander seeds
4 black peppercorns
2 cardamom pods
10 oz. fresh rhubarb, chopped into 2" pieces (about 2 c.)

In a medium nonreactive saucepan, combine all ingredients except the rhubarb. Bring to a boil and stir to dissolve the sugar and salt. Add the rhubarb and stir. Bring back to the boil and cook for 1 minute. Remove from the heat. Ladle the rhubarb, spices and brine into a jar and allow to cool. Once cool, cover and refrigerate. Let the pickles sit for at least 2 to 3 days before eating. These will last about 2 weeks in the refrigerator. Serve at room temperature with lamb chops, pork chops, duck or mutton.

Bonnie Gutierrez

SEASONING POWDER (LIKE SPICE ISLAND'S BEAU MONDE)

1-1/4 c. dried onion
1 c. sugar
1/2 c. salt
1/4 c. celery seed
3 T. MSG

In a blender, blend first 4 ingredients. Then add the MSG, blending all until thoroughly mixed.

Sharon Gray

ROSES OF YESTERDAY & TODAY (POTPOURRI)

4 (or more) lg. handfuls damask or other heavily scented rose petals
4 handfuls lavender flowers
2 handfuls orange flowers
2 handfuls marigold blossom petals
1 handful marjoram
1 handful thyme
1 handful rosemary
1 handful myrtle
1 handful mint
1 oz cinnamon
1 oz. orange peel
1 oz. allspice
Rind of 2 lemons
6 bay leaves (as many sm. rose buds as you can gather)

Mix all above together, dry (not in the sun) well, mixing daily. When thoroughly dry, add a handful of rock salt and mix thoroughly. Put away in a closed jar to age for a month, then use as you want for sachets or gifts.

Note: Date of this recipe is 1965. Great aroma.

Pat Wiley

COCKTAIL TIME

Appetizers

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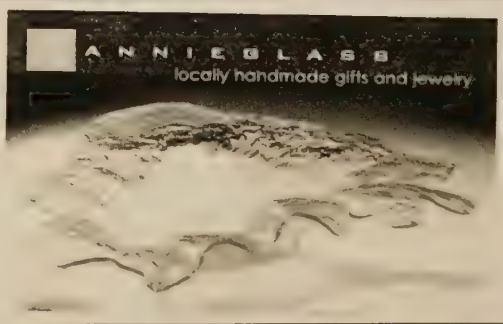

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January 9, 2012-June 30, 2013

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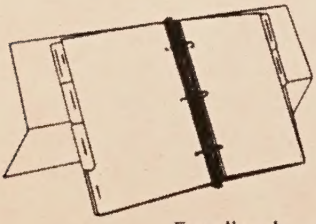

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For More information:

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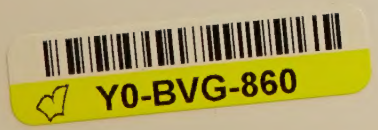
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